



County of Sacramento

Retail Food Facility Official Inspection Report

Date:	03/19/2024	
Page:	1 of 3	

ESTABLISHMENT NAME: SLICE HOUSE	Permit Holder:	Permit Holder: SHSH INC	
Address: 3210 E Bidwell St	City Folsom	Zip Code <u>95630</u> Phone <u>(916) 715-5344</u>	
FA59578	PR PR153091	Type of Inspection INSPECTION	
Program Identifier			
All violations must be corrected within specified time	eframe. Violations that are classified as "Major	ealth and Safety Code commencing with section 7; 113700. r" pose an immediate threat to public health and have the opliance may warrant immediate closure of the food facility.	

6.HANDWASHING FACILITIES

Observations: Major violations:

1. Hand sink in food prep area blocked by equipment. Sink was not accessible until equipment was moved. Corrected by employee moving equipment.

2. No soap stocked to hand sink in food prep area. Corrected by stocking cup of soap to location.

Corrective action:

Maintain hand sinks accessible at all times and stocked with soap and towels in dispensers. Correct immediately.

Code Description: Handwashing facilities shall be provided within or adjacent to toilet rooms, food preparation, and warewashing areas. Handwashing facilities shall be clean, unobstructed, and accessible at all times. Handwashing facilities shall be provided with soap and sanitary single-use towels or heated-air hand drying device in approved dispensers. Dispensers shall be maintained in good repair. Handwashing facilities shall be available within 200 feet of outdoor barbeques. Handwashing facilities shall be separated from warewashing sink and food contact surfaces by at least 24-inches or by a minimum 6-inch high splash guard. (113953, 113953.1, 113953.2, 114067(f), 114143(e))

7.HOT AND COLD HOLDING TEMPERATURES

Observations: Major violation:

Measured meatballs in steam table at 112 to 120F.

Corrected by employee reheating meatballs during inspection.

Corrective action:

Adjust procedure to hold food hot at or above 135F.

Code Description: Potentially hazardous foods shall be maintained at or below 41F or at or above 135F. The following foods may be held at or below 45F: raw shell eggs, unshucked live molluscan shellfish, pasteurized milk and pasteurized milk products in original sealed containers, potentially hazardous foods held during transportation. Food preparation shall not exceed two cumulative hours without a return to the required holding temperatures. (113996, 113998, 114037)

8.TIME AS A PUBLIC HEALTH CONTROL

Observations: Major violation:

Facility uses time as a public health control for pizzas at front service counter.





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Address: 3210 E Bidwell St	City Folsom	Zip Code 95630 Phone (916) 715-5344	
FA FA59578	PR PR153091	Type of Inspection INSPECTION	
Program Identifier			
All violations must be corrected within specified time	frame. Violations that are classified as "Major" po-	and Safety Code commencing with section 7; 113700. se an immediate threat to public health and have the nce may warrant immediate closure of the food facility.	

Found time log did not include 3 pizzas held for service.

Corrected by employee correcting time log.

Found that time log did not include uncooked pizzas on speed rack at make line.

Provided instruction during inspection.

Corrective action:

Follow requirements for the use of time as a public health control.

Correct immediately.

Code Description: When time as a public health control is used, the following procedures shall be observed: food items shall be marked to indicate four hours past the time when the food was removed from temperature control, food shall be served or discarded within the four-hour time limit, written procedures for food that was prepared, cooked, and refrigerated before time as a public health control was used, shall be maintained at the food facility and be made available to the enforcement agency upon request. (114000)

6.HANDWASHING FACILITIES

Observations: Front service hand sink partially blocked by trash container.

Maintain hand sinks clear and accessible at all times.

Code Description: Handwashing facilities shall be provided within or adjacent to toilet rooms, food preparation, and warewashing areas. Handwashing facilities shall be clean, unobstructed, and accessible at all times. Handwashing facilities shall be provided with soap and sanitary single-use towels or heated-air hand drying device in approved dispensers. Dispensers shall be maintained in good repair. Handwashing facilities shall be available within 200 feet of outdoor barbeques. Handwashing facilities shall be separated from warewashing sink and food contact surfaces by at least 24-inches or by a minimum 6-inch high splash guard. (113953, 113953.1, 113953.2, 114067(f), 114143(e))



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FA		PR	Type of Inspection		
FA59578		PR153091	INSPECTION		
Program Identifi	er.				
Items listed on this report as violations do not meet the requirements set forth in the California Health and Safety Code commencing with section 7; 113700. All violations must be corrected within specified timeframe. Violations that are classified as "Major" pose an immediate threat to public health and have the potential to cause foodborne illness. All major violations must be corrected immediately. Non-compliance may warrant immediate closure of the food facility.					
OBSER	VATIONS				
Name	on Food Safety Certificate Ivan R	amos Expiration Date	03/12/2029		
	r/Hot Water Ware Sink Temp 122	aternary Ammonia (QA) ppm Heat°F 2_°F Hand Sink Temp104_°F Wiping Cloth	DDBSAppmppm		
FOOD IT	EM / LOCATION / TEMP °F DOCUME	ENTATION			
<u>Ins</u> Due	er consult with EMD Plan Review reg pection receives a Yellow placard e to receipt of yellow placard, a reins	spection will be conducted within 24-72 hours. A remain corrected. Posted placard may not be	Additional fees apply. To receive a moved or blocked.		
	I - Pass	The person in charge is responsible for ensuring that the applicable sections of the California Health and Safety of assessed as authorized by current Sacramento County	e above mentioned facility is in compliance with all code. If a reinspection is required, fees may be Code, Chapter 6.99.150.		
	W - Conditional Pass; Reinspection required				
Harr Hothern Collect	losed; Suspension of permit to operate				
areas are as as as as were areas	program not applicable at this time	Accepted by:			
ACTIONS					
THE PLANT OF THE PARTY OF THE P	raphic documentation obtained	Name and Title: Email to Harjot Gill / Mar	nager		
	ance conference required	Specialist:	Dhono		
	equipment impounded (50)	Specialist: J. Bradshaw	Phone: (916) 539-9148		
259	Suspension: facility closure required	Co-Inspector:			
- Permit	Suspension; facility closure required	об піврескої.			