6. HANDWASHING FACILITIES
Observations: MAJOR VIOLATION:
- All handwash stations at kitchen area lacked paper towels. Roll was provided.
- Paper towel dispenser inside restroom was not-functional/jammed. Operator opened dispenser during inspection.

MINOR VIOLATION:
- Handwash station by unused coffee station was missing soap and paper towel dispenser. Install proper dispensers and keep them stocked. Correct within 3 days. Per operator, coffee station plans to open in one week.

*Ensure all handwash stations are supplied with soap and paper towels via approved dispensers 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))

7. HOT AND COLD HOLDING TEMPERATURES
Observations: MAJOR VIOLATION: The following potentially hazardous foods (PHFs) were observed out of proper holding temperature inside display case cooler: two baked rolls, cakes, and dessert pastries with heavy whipped cream between 61F-64F. Per operator, these desserts were made several days ago. Do not use this cooler for potentially hazardous food items until cooler is repaired and can maintain food at/below 41F. Food was voluntarily discarded.

Voluntary Condemnation and Destruction Report
The items listed below are unfit for human consumption or otherwise in violation of the following state or local health codes. Authority is found in the California Health and Safety Code. Listed below is the item description, quantity and reason for destruction.
1) two rolls for improper cold holding temperature
2) 1/2 cake for improper cold holding temperature
3) 40 small desserts for improper cold holding temperature

I hereby voluntarily agree to the condemnation and destruction of the above item(s).
I hereby further release the County of Sacramento, Environmental Management Department and its authorized agents from any and all liability regarding the agreed voluntary condemnation and destruction.
METHOD OF DESTRUCTION: Dumped into a trash bin.
MINOR VIOLATION: Milk 50F and whipped cream 49F stored inside upright 1-door cooler. Ambient temperature was 47F. Operator turned thermostat to 38F during inspection.

**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)

**43. RESTROOMS MAINTAINED, SUPPLIED, AND ACCESSIBLE**

**Observations:** MAJOR VIOLATION: Restroom lacked toilet paper. Provided during inspection.

**Code Description:** Toilet facilities shall be maintained and kept clean. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. The number of toilet facilities shall be in accordance with local building and plumbing ordinances. Toilet facilities shall be provided for patrons: in establishments with more than 20,000 sq. ft.; establishments offering on-site consumption of food. Toilet facilities shall be available within 200 feet of outdoor barbeques. (114143(e), 114250, 114250.1, 114276)

**1a. DEMONSTRATION OF KNOWLEDGE**

**Observations:** Operator did not demonstrate acceptable food safety knowledge on proper warewashing and food storage. Provided education and retail food guide. Ensure all employees are adequately trained in all aspects of food safety.

**Code Description:** All food employees shall have adequate knowledge of, and shall be properly trained in, food safety as it relates to their assigned duties. (113947)

**14b. WAREWASHING AND SANITIZING PROCEDURES**

**Observations:** Operator has only scented bleach to sanitize dishes. Provide plain (without any scent) bleach within 24 hours.

**Code Description:** Food-contact surfaces and multiservice utensils shall be effectively washed, rinsed, and sanitized to remove or completely loosen soils by use of manual or mechanical methods. The temperature of the automatic warewashing unit shall meet manufacturers specifications. Manual sanitation shall be accomplished during the final rinse by contact with solution containing 100 ppm available chlorine or 200 ppm quaternary ammonium. Mechanical sanitization shall be accomplished in the final rinse by achieving a utensil surface temperature of 160F or by contact with solution containing 50 ppm available chlorine. After cleaning and sanitizing, equipment and utensils shall be air dried. (114097, 114099.1, 114099.2, 114099.4, 114099.6, 114099.7, 114101, 114105, 114109, 114111, 114185.3 (a-c))
27.FOOD PROTECTED FROM CONTAMINATION

Observations: Improper food storage inside upright cooler: raw shelled eggs were stored above creams and fillings. Store raw shelled eggs on the bottom shelf. Proper food storage sticker provided. Correct today.

- Open cakes and other pastries stored at the back storage area. Ensure all food items are covered during storage. Correct today.

Code Description: Food shall be protected from contamination during transportation, storage, preparation, holding, and display. Food and condiments on display shall be protected from contamination by the use of dispensers, packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed. Only prepackaged non-potentially hazardous food or uncut produce may be displayed or sold outdoors if under overhead cover. Bulk milk dispensing tubes shall be cut diagonally at minimum one inch from the dispensing head. Open-air barbecues shall be separated from public access. (113984, 113986, 114060, 114069, 114077, 114089.1 (c), 114143 (c-d), 114073)

30a.FOOD STORED IN APPROVED LOCATION

Observations: Tubs with butter cream stored on the floor inside walk-in storage equipment. Store all food at least 6 inches above floor. Correct today.

Code Description: Food items shall be stored at least six inches above the floor in an approved location within the fully enclosed permitted food facility. Food shall not be exposed to splash, dust, vermin, or other forms of contamination or adulteration. Prepackaged food may not be stored in direct contact with ice if the food is subject to the entry of water because of the nature of it's packaging. Non-prepackaged food may not be stored in direct contact with undrained ice. (114047, 114049, 114053, 114055, 114069 (b))

32a.FOOD PRESENTATION AND LABELING

Observations: Packaged baked items missing weight measurement on labels. Correct as required within 30 days.

Code Description: Food offered for human consumption shall be honestly presented in a way that does not mislead or misinform the consumer. Food packaged in a food facility shall bear a label that complies with the labeling requirements prescribed by the Sherman Food, Drug, and Cosmetic Law which include: common name of the food, ingredients list, quantity of contents, name and address of manufacturer, and nutritional information as specified in Title 21 CFR. (114087, 114088, 114089, 114089.1, 114090, 114093.1)

34.WAREWASHING FACILITIES AND TESTING METHODS

Observations: Chlorine test strips and two drain plugs missing. Provide within 7 days.
Code Description: Facilities that prepare food shall be equipped with a manual warewashing sink that has at least three compartments with two integral metal drainboards. A two compartment sink that was installed before January 1, 1996, need not be replaced when used in approved manner. Sink compartments shall be large enough to accommodate immersion of the largest equipment and utensils used. Mechanical warewashing machine shall be operated in accordance with manufacturer's specifications. Testing materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing. (113984(e), 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

35.EQUIPMENT APPROVED AND MAINTAINED
Observations: - Unapproved ink bags used to store dry food items at storage area. Do not use bags with ink for food storage. Use clear bags. Correct today.

- Observed used soiled large single use plastic containers from cookies stored at dry storage areas. Per operator, these containers were returned from other locations after cookies were sold. These containers cannot be properly washed to be reused; thus, shall be discarded after use. Cease practice immediately. Remove today.

- Ambient temperature inside display case cooler (closer to espresso machine) measured 59F. Do not use this cooler for potentially hazardous food storage until it is repaired and can maintain food at/below 41F. Correct within 7 days.

- Found household grinder inside back storage area to grind spices. Provide and use only commercial grade ANSI/NSF equipment. Correct within 30 days.

Code Description: Utensils and equipment shall be kept fully operative and in good repair. All new and replacement equipment shall be properly installed and be certified by NSF, UL Sanitation, or ETL Sanitation. Facilities that wash, rinse, soak, thaw, or similarly prepare foods shall be provided with a approved food preparation sink. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced or replaced if they can no longer be effectively cleaned and sanitized. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114130.6, 114132, 114133, 114137, 114139, 114153, 114163, 114165, 114169, 114175, 114177, 114180)

36.EQUIPMENT STORED IN APPROVED LOCATION

Code Description: Clean equipment, utensils, linens, and single-use articles shall be stored at least six inches above the floor in an approved location within the fully enclosed permitted food facility. Clean equipment, utensils, linens, and single-use articles shall not be exposed to splash, dust, vermin or other forms of contamination. Non-food items shall be stored and displayed separate from food and food-contact surfaces. During pauses in food preparation utensils shall be stored with
handles above the top of the food, on a clean sanitized surface, in running water, or in water that is at least 135F. Single-use articles and multiservice utensils shall be handled, displayed, and dispensed so that contamination of food and lip-contact surfaces is prevented. Pressurized cylinders shall be securely fastened to rigid structure. (114074, 114081, 114119, 114161, 114172, 114178, 114179)

39.TEMPERATURE MEASURING DEVICES
Observations: Missing probe thermometer. Provide probe thermometer capable of measuring between 0F to 220F within 7 days.

**Code Description:** An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. Thermometers shall be calibrated in accordance with manufacturer's specifications as necessary to ensure their accuracy. A thermometer shall be provided for all refrigerators, hot and cold holding units, and high temperature warewashing machines. (114157, 114159)

40.WIPING CLOTHS STORAGE AND USE
Observations: Sanitizer bucket was not set up to clean surfaces that were sticky. Ensure surfaces are sanitized between use with 100 ppm chlorine. Correct today.

**Code Description:** Wiping cloths used to clean food and nonfood-contact surfaces shall be used only once unless kept in clean water with a sanitizer solution of 100 ppm available chlorine or 200 ppm quaternary ammonium. Sponges shall not be used on food-contact surfaces. Except for fabric implements, linen shall not be used in contact with food. Clean linen shall be free of food residue and other soiling matter. Adequate space shall be provided for the storage of clean linens. (114135, 114185, 114185.1, 114185.2, 114185.3, 114185.4, 114185.5)

41.PLUMBING FIXTURES AND BACKFLOW PREVENTION
Observations: - Drain pipe from prep sink nesting inside floor sink. Provide at least 1 inch air gap within 7 days.

- Grease removal dipper equipment beneath 3-comp sink overfilled with maximum residue and foul smell persists inside kitchen. Empty and clean this equipment as required. Correct today.

**Code Description:** Steam tables, ice machines, ice bins, food preparation sinks, display cases, walk-in refrigeration units, and other similar equipment that discharge liquid waste shall drain into a floor sink with an air gap or other approved type of receptor. Plumbing and plumbing fixtures shall be maintained so as to prevent contamination, shall be kept clean, fully operative, and in good repair. The potable water supply shall be protected with a backflow or back siphonage protection device. Any hose used for potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269)
44d. EMPLOYEE PERSONAL ITEMS
Observations: Employee personal food items stored above food for facility on metro shelf and inside cooler. Provide employee personal storage area and relocate all food away from food used for facility. Correct today.

Code Description: No person shall store clothing or personal effects in any area used for the storage and preparation of food. Lockers or other suitable facilities shall be provided and used for the orderly storage of employee clothing and other possessions. Lockers or other suitable facilities shall be located in a designated room or area where contamination of food, equipment, utensils, and single-use articles cannot occur. (114256, 114256.1.)

45. FLOOR, WALL, AND CEILING FINISHES
Observations: Ceiling panels missing throughout back storage area and near bakery oven. Also, openings observed in ceiling panel above register. Per operator, they are repairing roof leak. Install all ceilings panels as required and seal all openings within 30 days.

Code Description: Food facilities shall be fully enclosed in a building consisting of permanent floors, walls, and an overhead structure that meets minimum standards. The walls and ceiling shall be smooth, durable, nonabsorbent, and easily cleanable. Flooring and base coving shall be smooth, durable, and made of approved nonabsorbent material that is easily cleanable. Floor surfaces shall be coved at the juncture of the floor and wall with a 3/8 inch minimum radius and shall extend up the wall at least 4 inches. (114143 (d), 114266, 114268, 114271, 114272)

49. PERMIT REQUIREMENTS
Observations: Facility change facility name to “Sweet Land”. Contact EMD (916) 875-8440 and updated facility name within 5 days.

Code Description: A food facility shall not be open for business without a valid permit. Permit shall be posted in a conspicuous place within the food facility. (114067(b, c), 114381, 114387)
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.

**OBSERVATIONS**

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<thead>
<tr>
<th>Name on Food Safety Certificate</th>
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<th>Expiration Date</th>
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<tr>
<td>Warewash Chlorine (Cl) ppm</td>
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<td>Quaternary Ammonia (QA) ppm</td>
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<td>Heat °F</td>
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<td>Wiping Cloth ppm</td>
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**FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION**

- Operator shall obtain food safety manager certificate within 60 days and second employee shall obtain food handler card within 30 days.
- Facility distributes baked food items to other facilities. Contact CDPH (800) 495-3232 regarding processed food registration (PFR).
- US 2-door & 1-door upright coolers at back kitchen area cross from walk-in box were off and not utilized.

**Inspection receives a Yellow placard**

Due to receipt of yellow placard, a reinspection will be conducted within 24-72 hours. Additional fees apply. To receive a green placard, all major violations must remain corrected. Posted placard may not be moved or blocked.