





County of Sacramento

Retail Food Facility Official Inspection Report

Date:	03/06/2024			
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ESTABLISHMENT NAME: HOLIDAY INN CAPITO	PITOL PLAZA Permit Holder: ATRIUM HOSPITALITY			
Address: 300 J St	City	Sacramento	Zip Code <u>95814</u>	Phone (916) 446-0100
FA	PR		Type of Inspection	
FA0004314	PR0004765		REINSPECTION	
Program Identifier				
Items listed on this report as violations do not meet All violations must be corrected within specified time potential to cause foodborne illness. All major violati	eframe. Violations that are cla	ssified as "Major" pose an	n immediate threat to public	c health and have the

5a.HANDWASHING PROCEDURES

Observations: Observed employee with gloved hands touch dirty dishes and proceed to touch clean dishes. Intervention occurred; employee was instructed to wash hands between touching dirty and clean dishes. Review with all staff. Correct immediately.

Code Description: Employees are required to wash their hands in the following situations: before engaging in food preparation, after touching bare skin, after using the toilet room, after coughing or sneezing, after eating, drinking, or using tobacco, after handling soiled equipment or utensils, as often as necessary during food preparation to prevent cross-contamination, when switching from working with raw to ready to eat foods, before donning gloves, before dispensing or serving food, after engaging in other activities that may contaminate hands. Hand sanitizer must be approved and shall only be applied to hands that are properly cleaned. (113952, 113953.3, 113953.4)

9.COOLING METHODS

Observations: Observed rice made today cooling with tightly wrapped saran wrap on speed rack. Do not cover while cooling. Corrected; wrap partially removed.

Code Description: All potentially hazardous foods shall be rapidly cooled from 135F to 41F within 6 hours. The decrease in temperature from 135F to 70F shall occur within the first 2 hours. Cooling shall be done by one or more of the following methods: in shallow containers, separating food into smaller portions, adding ice as an ingredient, using an ice bath, stirring frequently, using rapid cooling equipment, or using containers that facilitate heat transfer. (114002, 114002.1)

13.FOOD IN GOOD CONDITION, SAFE, AND UNADULTERATED

Observations: Found mold on cheddar cheese in walk-in cooler #1. Discarded at time of inspection.

Code Description: Employees shall not commit any act that may cause the contamination or adulteration of food or food contact surfaces. Food shall be produced, prepared, stored, transported, and served, so as to be free from adulteration and spoilage. Food is considered adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. Containers previously used to store poisonous or toxic materials shall not be used to store food, utensils, or single-use articles. Utensils used for tasting shall be discarded or washed, rinsed, and sanitized between tastings. Ice used as a medium for cooling food and beverages shall not be offered for consumption. Food shall be inspected upon receipt and prior to any use, storage, or resale. Shellstock shall be reasonably free of mud; dead shellfish and shellfish with broken shells shall be discarded. (113967, 113976, 113980, 113988, 113990, 114035, 114039.2, 114167, 114254.3)

21.HOT AND COLD WATER SUPPLY

Observations: Hot water at 1-compartment sink on back hot line maxed out at 116F. Repair/adjust to provide minimum 120F to prep sink. Correct within 24 hours.





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Address: 300 J St	12	City	Sacramento	Zip Code 95814 Phone (916) 446-0100		
FA	PR			Type of Inspection		
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Program Identifier						
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Code Description: An adequate, protected, pressurized, potable supply of hot and cold water shall be provided at all times. Hot water shall be supplied at a minimum temperature of at least 120F when measured from the mop sink, prep sink, and warewashing sink faucet. The temperature of water provided to handwashing facilities shall be at least 100F. Handwashing facilities equipped with auto run faucets shall have their water temperature set between 100F to 108F. (113953(c), 114189, 114192, 114192.1, 114195)



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OBSERVATIONS						
Name on Food Safety Certificate		Expiration	on Date			
Warewash Chlorine (CI)ppm (Water/Hot Water Ware Sink Temp	Quaternary Ammonia (QA)°F Hand Sink Temp		°F DDBSAppm	ì		
FOOD ITEM / LOCATION / TEMP °F DOCU	MENTATION					
NOTES						
<u>NOTES</u>						
Reinspection conducted to follow up	with major violations c	observed on $3/4/24$	that resulted in a vellow con	ditional pass		
•	<u>-</u>			•		
placard. Major violations remain corr	rected: observed hand	sinks stocked with	paper towels and hand sink,	potentially		
hazardous foods held within proper t	emperature control an	d time logs for brea	kfast buffet items.			
		9 - 1				
			ana ant a a constitue a tha a mana ant fo			
Continue to correct outstanding mind	or violations as noted in	n this reinspection r	eport as well as the report if	om 3/4/26.		
	The serves in shares	is reconnectable for ensure	ion that the above montlemed facility	vila la cassallance vilta all		
STATUS	applicable sections of	the California Health an	ing that the above mentioned facilit d Safety Code. If a reinspection is	y is in compliance with all		
GREEN - Pass			to County Code, Chapter 6.99.150.			
☐ YELLOW - Conditional Pass; Reinspection required			o seartly search strapter street			
□ RED- Closed; Suspension of permit to operate						
☐ Placard program not applicable at this time	Accorted by:					
ACTIONS	Accepted by:					
☐ Photographic documentation obtained	Nome and Title	المالية عدد عاد الموادي	fooility / NAiple and Table			
Compliance conference required	Name and Title:	sent via email to	facility / Michael Jackson,	Executive Chef		
☐ Food / equipment impounded (50)	Specialist: \		Dhonos			
사용	Specialist	/. McConaghy	Phone: (916)	591-2413		
Food safety education required; # of employees	— Co Increater					
□ Permit Suspension; facility closure required	Co-Inspector:					