6. HANDWASHING FACILITIES

Observations: MAJOR VIOLATION: PAPER TOWEL DISPENSER AT BACK AREA AND FRONT COUNTER OBSERVED TO BE EMPTY AT START OF INSPECTION. CORRECTED WHILE ONSITE.

NO SOAP AT FOOD PREP AREA HAND WASH SINK. ALSO CORRECTED WHILE ONSITE.

REPEAT VIOLATION: CART WITH EQUIPMENT PARTIALLY BLOCKING THE FOOD PREP AREA HAND WASH SINK. RELOCATE TODAY AND MAINTAIN.

MAINTAIN 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))

14b. WAREWASHING AND SANITIZING PROCEDURES

Observations: MAJOR VIOLATION: NO SANITIZER AVAILABLE FOR WAREWASHING USE AT TIME OF INSPECTION. CORRECTED AT TIME OF INSPECTION.

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 160°F 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))

5a. HANDWASHING PROCEDURES

Observations: OBSERVED EMPLOYEE SWITCH TASKS FROM USING THE CASH REGISTER TO GOING TO REMOVE FOOD OUT OF THE OVEN WITHOUT WASHING HANDS FIRST.

INSPECTOR INTERVENED. EDUCATION PROVIDED. MAINTAIN AT ALL TIMES.

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)

25.PERSONAL CLEANLINESS AND HAIR RESTRAINT
Observations: OBSERVED FOOD PREP EMPLOYEE WITHOUT HAIR BEING RESISTRAINED. CORRECT TODAY AND MAINTAIN.

Code Description: Food employees shall wear clean outer clothing to prevent contamination of food, equipment, utensils, linens, and single-use articles. Employees preparing, serving or handling food or utensils shall wear hair restraints such as hats, hair coverings, or nets. Food employees shall keep their fingernails trimmed, filed, and maintained. (113968, 113969, 113971)

30a.FOOD STORED IN APPROVED LOCATION
Observations: BOXES OF FOOD OBSERVED TO BE STORED ON FLOOR IN WALK IN/DRY STORAGE AREA. CORRECT TODAY AND MAINTAIN.

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: COOKIES MADE AND PACKAGED AT FACILITY - AVAILABLE FOR SELF SERVICE OBSERVED WITHOUT A LABEL. CORRECT BY HAVING FOOD NOT FOR SELF SERVICE OR PROVIDING LABELS WITH THE FOLLOWING INFORMATION. CORRECT WITHIN 7 DAYS.

ICE THAT IS MADE AND PACKAGED AT FACILITY. OBSERVED TO NOT HAVE ADDRESS ON LABEL. CORRECT BY ADDRESS TO PACKAGING. CORRECT WITHIN 7 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)

33. NONFOOD-CONTACT SURFACES CLEAN
Observations: FLOOR DRAIN AT FRONT SODA MACHINE OBSERVED TO HAVE MOLD LIKE GROWTH. CLEAN AND BETTER MAINTAIN.

Code Description: Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Interior premises of a food facility shall be kept clean. (114115(b), 114257)

35. EQUIPMENT APPROVED AND MAINTAINED
Observations: RUBBER GASKET ON BACK WALK IN DOOR OBSERVED TO BE LOOSE/DAMAGED. REPAIR/REPLACE AND MAINTAIN. CORRECT WITHIN 10 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)

39. TEMPERATURE MEASURING DEVICES
Observations: THERMOMETERS NOT READING PROPERLY AT BOTH WALK IN UNIT DOORS IN THE BACK. CORRECT WITHIN 7 DAYS AND MAINTAIN.

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)

44c. MOP SINK AND JANITORIAL AREA
Observations: MOP OBSERVED TO BE STORED IN MOP BUCKET/SINK. CORRECT TODAY BY STORING IN A WAY THAT ALLOWS MOP TO AIR DRY BETWEEN USES AND MAINTAIN.

Code Description: At least one janitorial sink equipped with hot and cold water and a drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar
liquid waste. A room, area, or cabinet separated from food preparation, food storage, or warewashing shall be provided for the storage of cleaning equipment and supplies. After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies. (114279, 114281, 114282)

49. PERMIT REQUIREMENTS

Observations: CURRENT PERMIT NOT AVAILABLE FOR REVIEW. CORRECT BY POSTING CURRENT PERMIT IN A CONSPICUOUS LOCATION. CONTACT EMD AT 916-875-8440 FOR AN ADDITIONAL COPY OF THE PERMIT IF UNABLE TO LOCATE PERMIT.

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

<table>
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<tr>
<th>Name on Food Safety Certificate</th>
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<tr>
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<td>Wiping Cloth ppm</td>
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FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

- CHEESE / OPEN AIR UNIT / 42F
- BURRITO / OPEN AIR UNIT / 40F
- TORNADO / WALK IN / 38F

NOTES

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.

The person in charge is responsible for ensuring that the above mentioned facility is in compliance with all applicable sections of the California Health and Safety Code. If a reinspection is required, fees may be assessed as authorized by current Sacramento County Code, Chapter 6.99.150.