



Retail Food Facility Official Inspection Report

Date:	02/07/2024
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ESTABLISHMENT NAME: WEDASHII		Permit Holder: <u>HAN</u>	NSEL DELACRUZ	
Address: 1841 Howe Ave Ste B	City	y <u>Sacramento</u>	Zip Code <u>95825</u>	Phone (916) 571-5595
FA	PR		Type of Inspection	
FA0004239	PR0004690		INSPECTION	
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	lassified as "Major" pose	an immediate threat to pub	lic health and have the

23. VERMIN AND ANIMAL CONTAMINATION

Observations: MAJOR VIOLATION: CLOSURE- Observed the following vermin activity:

- a. Live german cockroaches, nymphs, adults, cockroach eggs, and adults with eggs, in the following areas- behind broken coving tiles at sushi prep line (2 nymphs), behind 2-door refrigerator at cooks line near mechanical panel (about 15-20 nymphs/adults), below infested 2-door refrigerator unit on floor (2 eggs), and on wall behind sushi prep line around taped area (1 nymph).
- b. Several dead cockroaches and eggs throughout facility on floors and counters in the following areas- below sushi prep line on floor and counters, below cooks line on floor, below dry storage racks at sushi prep line on floor, behind sushi prep line along tape of taped tarp around wall, below prep tables and storage racks on floor adjacent to cooks line and dry storage area.

DIRECTIVES: -PROVIDE aggressive professional pest control at least once a week to eliminate/control vermin activity until pest control states you can resume to monthly or bimonthly service. Strongly recommend bi-monthly service.

- -PROVIDE copy of pest control report to Inspector M. Cuevas via email and always maintain copies on site for EMD inspector review.
- -Clean, degrease, and sanitize throughout facility, especially all food contact and food preparation areas.
- -Seal all holes/gaps using approved, cleanable, durable, and light-colored material. DO NOT USE FOAM.
- -Install monitoring glue traps throughout facility.
- -Remove all wood, particle board, and as much cardboard as possible to minimize pest harborage.
- -Remove glue traps with cockroach activity and replace with new ones.

NOTE: If evidence of live vermin activity or lack of proper cleaning is observed at next re-inspection, your health permit to operate may remain temporarily suspended. MONITOR FOR ACTIVITY USING A FLASHLIGHT AND GLUE TRAPS THROUGHOUT FACILITY. Reinspection fees may apply.

NOTICE OF TEMPORARY SUSPENSION OF HEALTH PERMIT AND IMMEDIATE CLOSURE OF FOOD FACILITY This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states "If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed." The violations for which this action is taken and associated sections of the Health and Safety Code (H&SC) are as follows: Section 114259.1 H&SC: Food is subject to contamination from vermin.

You have the right to make a written request for a hearing to the Environmental Health Division located at 11080 White Rock Road Ste 200., Rancho Cordova, CA 95670, within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call Environmental Health for a reinspection to reinstate the permit to operate. Phone: (916) 875-8440.

Supervisor Consulted: J. Ablang





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Code Description: A food facility shall at all times be equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin, including, but not limited to rodents and insects. Service animals as defined in section 113903 may be permitted in areas that are not used for food preparation and that are usually open for consumers if a health or safety hazard will not result from the presence or activities of the service animal. (113903, 114259, 114259.1, 114259.4, 114259.5)

11.REHEATING PROCEDURES FOR HOT HOLDING

Observations: Observed inadequate reheating of cooked miso soup. Soup measured 129 F inside hot-holding unit. Per operator, made 30 minutes prior. Other miso soup batch measured 179 F. PHF was reheated above 165F. Utilize probe thermometer. Corrected.

Code Description: Potentially hazardous foods that are cooked, cooled, and subsequently reheated for hot holding shall be heated to a temperature of 165F for 15 seconds. Ready-to-eat food taken from a commercially processed hermetically sealed container, or from an intact package from a food processing plant shall be heated to a temperature of 135F for hot holding. (114016)

14a.FOOD CONTACT SURFACES CLEANED AND SANITIZED

Observations: Observed organic buildup surrounding spouts of soda machine. Clean and sanitize today.

Code Description: Food contact surfaces, utensils, and equipment shall be cleaned and sanitized at the following times: before each use with different type of raw food of animal origin, when changing from raw food to ready to eat food, between uses with raw produce and potentially hazardous food, before using a thermometer, any time during the operation when contamination may have occurred. Food-contact surfaces and utensils shall be clean to sight and touch. (113984(d), 114113, 114115, 114117, 114121(a), 114125(b), 114141, 114180(a-c))

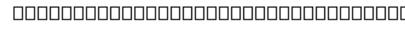
27.FOOD PROTECTED FROM CONTAMINATION

Observations: Several boxes of food stored directly on floors of walk-in refrigerator. Maintain at least 6 inches off the floor. Correct today.

Liquor bottles using disposable shot cups as spout covers. Obtain liquor pouring spout covers within 5 days. REPEAT VIOLATION

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







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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)

30b.FOOD CONTAINERS LABELED

Observations: Found bins of dry goods, such as flours, unlabeled. Correct today.

Code Description: Containers holding food or food ingredients that are removed from their original packaging shall be identified with the common name of the food. (114051)

33.NONFOOD-CONTACT SURFACES CLEAN

Observations: Grease accumulation observed on ventilation hood filters. Correct within 3 days.

Accumulation of debris and old food throughout floors of walk-in refrigerator. Correct within 2 days.

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)

34.WAREWASHING FACILITIES AND TESTING METHODS

Observations: Provide proper chlorine test strips. Current ones are water-damaged. Correct within 3 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: Observed coving inside walk-in cooler loose and in disrepair. Correct within 30 days.

Ice buildup observed on top of bags of frozen food under the condenser unit of walk-in freezer (no evidence of contamination found). Remove food items from under the leaks, or temporarily put catch pans under the leaks until this is corrected. Correct condensate leakage issue within 7 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,





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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

Observations: 7 Pressurized gas cylinders were not secured to a rigid structure. Correct today. 1ST REPEAT VIOLATION

Rice scoop with visible old food residue stored in container with stagnant water next to rice cooker. Must store in ice at/below 41 F, hot water at/above 135 F or pH adjusted solution at/below 4.6. Corrected.

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)

40.WIPING CLOTHS STORAGE AND USE

Observations: Soiled wiping cloths with no sanitizer found on counter tops. Multi-use wiping cloths used to wipe prep areas or other surfaces that may come in contact with food or food contact items shall be kept in clean water with sanitizer when not in use. Correct today. REPEAT VIOLATION

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, 114185.1, 1141185.2, 114185.3, 114185.3, 114185.4, 114185.5)

41.PLUMBING FIXTURES AND BACKFLOW PREVENTION

Observations: Leaks observed above prep table adjacent to ice machine. No contamination of food observed at time of inspection. This area may not be utilized until repaired. Correct within 24 hours.

Code Description: Steam tables, ice machines, ice bins, food preparation sinks, display cases, walk-in refrigeration





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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)

44a.PREMISES KEPT FREE OF UNUSED EQUIPMENT

Observations: Found several items deemed clutter and unused equipment in rear of facility. Remove within 60 days.

Code Description: The premises of a food facility shall be kept free of items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used. (114257, 114257.1.)

45.FLOOR, WALL, AND CEILING FINISHES

Observations: Gaps and crevices along FRP/stainless steel walls, coving, and outlets observed. Properly clean, sanitize, treat, and seal using material that is smooth, cleanable, durable, and light-colored. DO NOT USE FOAM. Correct after treatment within 24 hours.

Dry storage area lacks cove base quarry tiles up wall. Gaps are present. Install 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: Current Permit to Operate not posted in a conspicuous area. Expired one is posted. Correct within 7 days. REPEAT VIOLATION

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)



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WEDASHII

County of Sacramento

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OBSERVATIONS					
Name on Food Safety Certificate Jesser	Delacruz	Expiration Date	08/18/20	027	
Warewash Chlorine (CI)ppm Quat	ternary Ammonia (QA)	_ ppm Heat°F	DDBSA	ppm	
	°F Hand Sink Temp 13		ppn	n	
	et and a supplementation of the supplementati				
FOOD ITEM / LOCATION / TEMP °F DOCUME			2.45		
salmon / cold display case / 38F	COOKE	d eel / 1-door cooler / 3	34 -		
red tuna / cold display case / 35F					
<u>NOTES</u>					
STATUS	The person in charge is resp applicable sections of the Ca	consible for ensuring that the	above mention	ned facility is	in compliance with all
☐ GREEN - Pass	assessed as authorized by	alifornia Health and Safety C current Sacramento County (ode. If a reinsp Code. Chapter	ection is req 6.99.150.	uired, tees may be
☐ YELLOW - Conditional Pass; Reinspection required	dococood do damonizod by	our out out and the out in y	ocac, chapter	0.00.100.	
RED- Closed; Suspension of permit to operate					
☐ Placard program not applicable at this time	Accorted by:				
ACTIONS	Accepted by:				
☐ Photographic documentation obtained	Name and Title: ⊏ma	iled to: Robert and J	acner / Mai	nadere	
☐ Compliance conference required	Traine and Title.	ilieu io. Nobell allu J	asper / Ma	nayers	
☐ Food / equipment impounded (50)	Specialist: M. Cu	evas	Phone:	(916) 63	10_3/12
☐ Food safety education required; # of employees	IVI. CU	CVUS	- Noviced hitesi	(ato) 03	13-0 4 T0
Permit Suspension; facility closure required	Co-Inspector:				
	7/				