



Retail Food Facility Official Inspection Report

Date:	04/24/2024				
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Address: 7821 Alta Valley Dr City Saci	ramento Zip Code 95823 Phone (916) 682-4414						
FA PR	Type of Inspection						
FA0001413 PR0001024	INSPECTION						
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.							

6.HANDWASHING FACILITIES

Observations: Major Violation:

Soap dispenser was empty inside left restroom. Refilled.

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:

Popcorn chicken measured at 120F inside top warmer above the main prep line. Manager voluntarily discarded the food during inspection. Corrected.

Minor:

Couple bags of raw chicken sitting on counter by the back prep line (waiting to be prepared). Raw chicken measured at 49-50F. Corrected.

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)

14a.FOOD CONTACT SURFACES CLEANED AND SANITIZED

Observations: Yellow slime accumulation observed inside soda machine nozzles (eg. Pepsi) - by drive-thru window. Clean and sanitize within 24 hours.

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))

21.HOT AND COLD WATER SUPPLY





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ESTABLISHMENT NAME: KFC #105	Permit Holder: _	HAYDEN 105 INC					
Address: 7821 Alta Valley Dr	City	Sacramento	Zip Code	95823	_ Phone	(916) 682-4414	
FA	PR		Type of Inspection				
FA0001413	PR0001024	INSPECTION					
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: Hot water measured at 98F for handwash sink next to the prep sink. Maintain minimum 100F hot water for all the handwash sinks. Adjust within 24 hours.

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)

23. VERMIN AND ANIMAL CONTAMINATION

Observations: 4 dead German cockroaches observed inside glue trap on floor next to the safety box by the front register.

1 dead cockroach observed by door beneath the lobby soda machine.

No live cockroach observed during today's inspection. Observed pest control report dated 3/19/24 available on site. Remove all dead cockroaches immediately and deep clean the facility as discussed during inspection. Provide new glue traps throughout the facility for monitoring purpose. (Repeat Violation)

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)

26.THAWING METHODS

Observations: A tray of cooked chicken observed thawing at room temperature by the prep sink upon arrival. Corrected by relocating back to the refrigerator.

Code Description: Frozen foods shall be stored or displayed in their frozen state unless being thawed in the following manner: under refrigeration, completely submerged under cold running water with sufficient velocity to flush loose particles, in microwave oven, during the cooking process. (114018, 114020)

33.NONFOOD-CONTACT SURFACES CLEAN

Observations: Old food accumulation observed inside floor sink.

Minor old food accumulation observed on racks inside walk-in coolers.

Old food accumulation observed on floor beneath the deep fryers and beneath the back prep line.

Standing water observed on floor - back prep line.







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Address: 7821 Alta Valley Dr		City _	Sacramento	Zip Code	95823	Phone	(916) 682-4414
FA	PR			Type of Inspection			
FA0001413	PR0001024			INSPECT	ION		
Program Identifier						77.77	
Items listed on this report as violations do not meet to All violations must be corrected within specified time potential to cause foodborne illness. All major violations	eframe. Violations that are	clas	sified as "Major" pos	se an immediate th	reat to publi	ic health a	and have the

Old food accumulation jammed between warmers, beneath warmers, beneath main prep line equipment, inside storage shelves and on counter of the main prep line.

Yellow slime accumulation observed inside floor sink beneath drive-thru window soda machine.

Deep clean within 3 days. (Repeat Violation)

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)

38.VENTILATION AND LIGHTING

Observations: Missing hood filters for back ventilation hood (1 hood filter was not installed properly). Correct within 5 days.

Code Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by health and building department. Canopy-type hoods shall extend six inches beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, air shaft, or light-switch activated exhaust fan. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)

41.PLUMBING FIXTURES AND BACKFLOW PREVENTION

Observations: Hoses attached to the 2-way hose valve (Y-splitter), which is attached to mop sink faucet, lacking anti-siphon devices. (eg hose bibb vacuum breaker - on each end of the valves). Correct within 5 days. (Repeat Violation)

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)



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Address: 7821 Alta Va	alley Dr		— City	Sacramento	Zip Code	95823	Phone	(916) 682-4414	
FA FA0001413		PR PR0001024	50 1 0		Type of Inspection	ON.			
Program Identifier		1110001021							
All violations must be con	as violations do not meet rected within specified time rne illness. All major violat	eframe. Violations that are	class	sified as "Major" pose an	immediate thi	eat to publi	c health a	and have the	
OBSERVATIONS									
Name on Food Safet	y Certificate Rebed	cca Emmanuel		Expiration Date	04/19/	2028	_		
		aternary Ammonia (QA) _ O_°F Hand Sink Temp	200	ppm Heat°F O_°F Wiping Cloth		ppm QA			
FOOD ITEM / LOCATION	ON / TEMP °F DOCUM	ENTATION							
deep fried chicke gravy / top warm	n cooler by the back on / middle upright wa er above the main pre reach-in cooler / 40F	rmer / 165F M	ac N	icken / walk-in coole Cheese / steam tabl ried chicken / main p	e / 146F	•			
<u>NOTES</u>									
Inspection was c	onducted with Rebeco	ca Emmanuel.							
Due to receipt of	ives a Yellow placard yellow placard, a rein I major violations mus	spection will be condu					. To rec	eive a	
STATUS		The person in charge is applicable sections of the	respo	onsible for ensuring that the lifornia Health and Safety	ie above ment Code. If a rein	ioned facility spection is r	is in con equired.	npliance with all fees may be	
 □ GREEN - Pass □ YELLOW - Conditional Pas 	s: Reinspection required	assessed as authorized	by cu	urrent Sacramento County	Code, Chapte	er 6.99.150.			
RED- Closed; Suspension									
☐ Placard program not applic	MAN FEIGH BOYO YEAR SAMEAN TO SHIPPEN MISS	Accorded by:							
ACTIONS		Accepted by:							
☐ Photographic documentation	on obtained	Name and Title: <	sent	via email to Rebeco	ca Emman	uel / Mar	nager		
☐ Compliance conference rec	N-31/9551 () N-31/9551 ()				CE SECTION CO.				
☐ Food / equipment impound		Specialist: K	<u>Li</u>		Phone	(916)	531-40)56	
 ☐ Food safety education requ ☐ Permit Suspension; facility 	180 N 180 P	Co-Inspector:			 2				
- Cirili Odspension, identy	organia redanca	3.5 moposton.							