





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.



Date:	04/24/2024
Page:	3 of 4

ESTABLISHMENT NAME: KFC #105 Permit Holder: HAYDEN 105 INC

Address: 7821 Alta Valley Dr City Sacramento Zip Code 95823 Phone (916) 682-4414

FA FA0001413	PR PR0001024	Type of Inspection INSPECTION
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Program Identifier

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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)

