



Retail Food Facility Official Inspection Report

Date:	03/20/2024
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ESTABLISHMENT NAME: T4		Permit Holder: _	<u>LIEM NGUYEN T</u>			
Address: 5120 Auburn Blvd Ste C	City	Sacramento	Zip Code	95841	_ Phone	(916) 999-0114
FA0053378	PR PR0123732		Type of Inspection INSPECT	ION		
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 violations	eframe. Violations that are cla	assified as "Major" ¡	pose an immediate th	reat to publ	ic health a	and have the

14a.FOOD CONTACT SURFACES CLEANED AND SANITIZED

Observations: MAJOR VIOLATION: Observed cross-contamination of equipment on clean drain board by raw chicken that employee was handing at 3-comp sink. Food equipment shall be protected from possibel contamination at all times. Do not prepare/thaw/handle raw chicken at designated warewash 3-comp sink. Designated prep sink shall be used for handling/thawing raw chicken. Corrected.

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))

23. VERMIN AND ANIMAL CONTAMINATION

Observations: MAJOR VIOLATION: Found one live German nymph roach on cardboard box at beverage prep area. Also, found one dying nymph roach on the floor next to kitchen reach-in cooler. Facility was serviced by pest control company this morning. Pest control report was not available. White powdered residue observed on the floor behind kitchen coolers/freezers. Observed multiple monitoring boards with dead or/and dying roaches on the floor beneath kitchen cooler/freezer. Employee was told to clean roaches and call back pest control company today. Reinspection will be conducted within 24 to 72 hours to verify compliance.

NOTE: All reinspections may be subject to additional reinspection fees.

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)

1c.FOOD HANDLER CARDS

Observations: California food handler cards are not available for review. Correct within 30 days. REPEAT VIOLATION

NOTE: Recommend placing all food handler cards inside a folder that contains manager food safety certificate and last routine inspection. Keep available at all times.

Code Description: Food handlers that prepare, handle, or serve non-prepackaged, potentially hazardous food, shall





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obtain a valid Food Handler Card within 30 days after date of hire. (113948)

6.HANDWASHING FACILITIES

Observations: Large bucket with soap stored in front of kitchen handwash station. All handwash stations shall be clear and easily accessible at all times. Removed.

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))

26.THAWING METHODS

Observations: Raw chicken improperly thawing inside 3-comp sink. This practice is not allowed by law. Potentially hazardous food must be thawed in an approved method at designated prep sink: under refrigeration, under cold running water while submerged in water, in microwave, or during the cooking process. Corrected. REPEAT VIOLATION

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)

27.FOOD PROTECTED FROM CONTAMINATION

Observations: Most containers storing food items were left open inside Frigidaire upright freezer. Store food items covered. Correct today. 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 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)

29.IDENTIFICATION AND STORAGE OF TOXIC SUBSTANCES

Observations: - Unlabeled spray bottle stored at server's area. Label today.

- Unapproved Ortho Home Defense pesticide was stored on top of freezer. Relocated. Remove from facility today. Use only





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approved pesticide for commercial kitchen.

Code Description: All poisonous substances, detergents, sanitizers, and cleaning compounds shall be stored to prevent contamination of food, equipment, utensils, linens, and single-use articles. Only pesticides that are necessary and specifically approved for use in a food facility may be used. Containers of poisonous or toxic materials shall have a legible manufacturer's label or if taken from bulk supplies shall be clearly and individually identified with the common name of the material. (114254, 114254.1, 114254.2)

33.NONFOOD-CONTACT SURFACES CLEAN

Observations: - Heavy dust build up on fan guard that is located near ventilation hood. Also, dust build up on the wall by ventilation hood, above cook's cold top cooler, and back handwash station.

- Grease build up on the floor beneath cooking equipment.
- Debris build up on the floor beneath all coolers/freezers especially at the back storage area and at server's area.
- Black residue build up on the floor beneath ice machine around floor sink.
- Debris build up on shelves inside 1-door upright freezer.
- Dust build up on ventilation hood filters.

Clean and maintain within 3 days. REPEAT VIOLATION

- Liquid residue pooling on the floor beneath 3-comp sink especially behind grease trap. Clean today.

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)

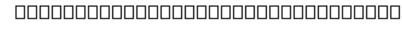
35.EQUIPMENT APPROVED AND MAINTAINED

Observations: - Cardboard boxes reused in facility for equipment storage. Do not reuse cardboard boxes. All surfaces shall be smooth, durable, and easily washable. Employee was asked to remove today.

- Found tape on restroom door handles. Remove within 24 hours.
- Observed plug for rice cooker running below 3-comp sink where water was splashing. Remove unsafe plug in today.

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,







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114139, 114153, 114163, 114165, 114169, 114175, 114177, 114180)

36.EQUIPMENT STORED IN APPROVED LOCATION

Observations: - Unsecured fire extinguisher stored on top of dipper cleaner below 3-comp sink. Secure as required within 7 days.

- Lack of splash guard between prep sink and clean beverage equipment storage area. Also, handwash station from prep sink shall be relocated to another sink nearby. Splash guard shall be installed on both side of this handwash station where equipment and waffle maker is stored. All equipment shall be protected from potential contamination at all times. Correct within 48 hours.
- Plastic wrap stored beneath front sink. Relocate equipment away from drain/sink today.

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)

39.TEMPERATURE MEASURING DEVICES

Observations: Missing probe thermometer. Provide probe thermometer capable of measuring between 0F to 220F within 7 days. REPEAT VIOLATION

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)

41.PLUMBING FIXTURES AND BACKFLOW PREVENTION

Observations: Drain pipe nesting inside floor sink beneath ice machine. Provide at least 1 inch air gap within 14 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





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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)

42.GARBAGE AND REFUSE DISPOSAL

Observations: Grease build up on the ground around tallow bin that is located behind facility. Properly clean within 5 days.

Code Description: The exterior premises of a food facility shall be kept free of litter and rubbish. All food waste and rubbish shall be kept in nonabsorbent, durable, cleanable, leak-proof, and rodent-proof containers. Containers shall have close-fitting lids and be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent the development of objectionable odors and other conditions that attract or harbor insects or rodents. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114257, 114257.1)

45.FLOOR, WALL, AND CEILING FINISHES

Observations: - Cove base tiles near the back door and beneath 3-comp sink in disrepair. Grout within 30 days. REPEAT VIOLATION

- Observed openings/gaps in ceiling at the corner behind ice machine and above clean drain board of 3-comp sink. Inspect facility and seal all openings/gaps with approved material. Correct within 30 days. REPEAT VIOLATION
- Ceiling panel was missing and several were bulging near back area. Replace ceiling panels within 30 days. REPEAT VIOLATION

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)

47c.INSPECTION REPORT AVAILABILITY

Observations: Last routine inspection report was not available. Report shall be available upon request. Correct

Code Description: A copy of the most recent routine inspection report conducted to assess compliance with this part shall be maintained at the food facility and made available upon request. The food facility shall post a notice advising consumers that a copy of the most recent routine inspection report is available for review by any interested party. (113725.1)





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49.PERMIT REQUIREMENTS

Observations: EMD health permit not posted. Locate the current health permit and post within 7 days. Contact the Environmental Management Department for a replacement if unable to locate: (916) 875-8440. 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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OBSERVATIONS						
Name on Food Safety Certificate Liam N	guyen	Expiration Date	05/11/	2024	_	
Warewash Chlorine (CI)ppm Quar	ternary Ammonia (QA)	_ ppm Heat°	F DDBSA	ppm		
Water/Hot Water Ware Sink Temp 127	received the second	O °F Wiping Cloth	100 p	pm CL		
FOOD ITEM / LOCATION / TEMP °F DOCUME	NTATION	OSMERINA PROPERTY				
mascarpone / 3-door upright cooler / 40		reach-in cooler at coo	ok's area / 3	8F		
squid / cold top cooler / 38F		beverage prep coolei	r / 40F			
<u>NOTES</u>						
- Spoke to Quoc Nguyen "Benny" during	g routine inspection.					
Inspection receives a Yellow placard	postion will be sonducted	d within 24 72 hours	Additional f	براموم ممم	Токоо	
Due to receipt of yellow placard, a reins green placard, all major violations must	•				To rece	eive a
green placard, all major violations must	Terriairi corrected. 1 oste	a placara may not be	THOVEG OF E	nocked.		
-	1 109500 VI 00 NO					
STATUS	The person in charge is resp applicable sections of the Ca	consible for ensuring that the alifornia Health and Safety	he above ment Code. If a rein	tioned facility	is in con equired, f	npliance with all fees may be
☐ GREEN - Pass YELLOW - Conditional Pass; Reinspection required	assessed as authorized by				- 4	.m.m.a
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: send	l via email to Liam	Nguyen / o	perator		
Compliance conference required	Considiat.		(Edge-Stee)			
☐ Food / equipment impounded (50) ☐ Food safety education required; # of employees	Specialist: E. Dro	benyuk	Phone	(916)	<u>599-70</u>	50
Permit Suspension; facility closure required	Co-Inspector: J A	hlang				