







Date:	03/20/2024
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ESTABLISHMENT NAME: T4 Permit Holder: LIEM NGUYEN T

Address: 5120 Auburn Blvd Ste C City Sacramento Zip Code 95841 Phone (916) 999-0114

FA FA0053378	PR PR0123732	Type of Inspection INSPECTION
Program Identifier		

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.

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.

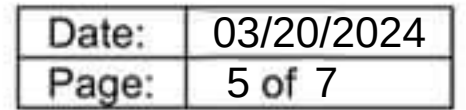
Code Description: Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Interior premises of a food facility shall be kept clean. (114115(b), 114257)

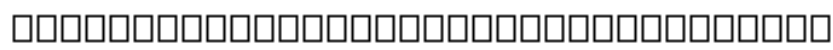
35.EQUIPMENT APPROVED AND MAINTAINED

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.







County of Sacramento

Retail Food Facility

Official Inspection Report

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OBSERVATIONS

Name on Food Safety Certificate Liam Nguyen Expiration Date 05/11/2024

Warewash Chlorine (Cl) _____ ppm Quaternary Ammonia (QA) _____ ppm Heat _____ °F DDBSA _____ ppm
Water/Hot Water Ware Sink Temp 127 °F Hand Sink Temp 100 °F Wiping Cloth 100 ppm CL

FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

mascarpone / 3-door upright cooler / 40F tofu / reach-in cooler at cook's area / 38F
squid / cold top cooler / 38F milk / beverage prep cooler / 40F

NOTES

- Spoke to Quoc Nguyen "Benny" during routine inspection.

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.

STATUS
<input type="checkbox"/> GREEN - Pass
<input checked="" type="checkbox"/> YELLOW - Conditional Pass; Reinspection required
<input type="checkbox"/> RED- Closed; Suspension of permit to operate
<input type="checkbox"/> Placard program not applicable at this time
ACTIONS
<input type="checkbox"/> Photographic documentation obtained
<input type="checkbox"/> Compliance conference required
<input type="checkbox"/> Food / equipment impounded (50)
<input type="checkbox"/> Food safety education required; # of employees _____
<input type="checkbox"/> Permit Suspension; facility closure required

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.

Accepted by: _____

Name and Title: send via email to Liam Nguyen / operator

Specialist: E. Drobenyuk Phone: (916) 599-7050

Co-Inspector: J. Ablang