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ESTABLISHMENT NAME: WON WON SEAFOOD MARKE	T Permit Holder: WON WON SEAFOOD MARKET INC
Address: 5121 Freeport Blvd	City Sacramento Zip Code 95822 Phone
FA FA0055178 PR01313	307 Type of Inspection INSPECTION
Program Identifier	
All violations must be corrected within specified timeframe. Viola	nents set forth in the California Health and Safety Code commencing with section 7; 113700. Itions that are classified as "Major" pose an immediate threat to public health and have the corrected immediately. Non-compliance may warrant immediate closure of the food facility.

# **6.HANDWASHING FACILITIES**

**Observations**: MAJOR VIOLATION: Restroom handwashing sink and front handwashging sink lacked paper towels. Corrected.

**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))

# **15.FOOD OBTAINED FROM APPROVED SOURCE**

**Observations**: Many packages of food items obtained from an unknown distributor with labeling only in Chinese. Remove from sales floor today.

NOTE: Upon arrival, employee took a box of these items and ran outside the back door, hiding them on the shelves of a neighboring business. Items were recovered and owner was instructed to remove from facility.

**Code Description:** Food shall be obtained from an approved sources that comply with all applicable laws. Food shall be transported in an approved manner. Food stored or prepared in a private home, without a cottage food permit, shall not be used or offered for sale in a food facility. (113980, 113982, 114021, 114023, 114024, 114025, 114027, 114029, 114031, 114041)

### 13.FOOD IN GOOD CONDITION, SAFE, AND UNADULTERATED

**Observations:** MAJOR VIOLATION:

Observed dead crabs and lobster for sale at self-service area. Discard items immediately.

NOTE: Owner did not discard, but instead items were placed in a box in freezer that contained other crabs. Owner stated that the other crabs had also died and were placed there. Discard immediately.

MINOR VIOLATION: Observed dead clams inside reach-in cooler. Discard immediately

**Code Description:** Employees shall not commit any act that may cause the contamination or adulteration of food or food contact surfaces. Food shall be produced, prepared, stored, transported, and served, so as to be free from adulteration and spoilage. Food is considered adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. Containers previously used to store poisonous or toxic materials shall not be used to store food, utensils, or single-use articles. Utensils used for tasting shall be discarded or washed, rinsed, and sanitized between tastings.

County of Sacramento - Environmental Management Department 11080 White Rock Road - Suite 200 - Rancho Cordova, CA 95670 - Telephone: 916/875-8440 - Fax: 916/875-8513 http://emd.saccounty.gov/EH





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이 이 이 이 이 이 이 이 이 이 이 이 이 이 이 이 이 이 이			ance may warrant immediate closure of the food facility.

Ice used as a medium for cooling food and beverages shall not be offered for consumption. Food shall be inspected upon receipt and prior to any use, storage, or resale. Shellstock shall be reasonably free of mud; dead shellfish and shellfish with broken shells shall be discarded. (113967, 113976, 113980, 113988, 113990, 114035, 114039.2, 114167, 114254.3)

### 14a.FOOD CONTACT SURFACES CLEANED AND SANITIZED

**Observations**: Heavy staining observed on cutting board at prep station. Replace cutting board within 7 days.

**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))

### **16.SHELLSTOCK IDENTIFICATION TAGS**

**Observations**: Shellfish tags not stored in chronological order. Correct within 7 days. Recommend using a check spindle to keep organized.

**Code Description:** Shellstock shall be obtained in containers that bear legible source identification tags. Shellstock tags shall remain attached to the container that they are received in until the container is empty. Shellstock tags shall be maintained at the food facility in chronological order correlating to the sale date for 90 calendar days from the date of harvest. The source of the shellstock on display shall be identified. Shellstock that are portioned or prepackaged shall have a copy of the corresponding shellstock tag. (114039, 114039.1, 114039.3, 114039.4)

### **17.SHELLSTOCK DISPLAY AND COMMINGLING**

**Observations**: Observed clams stored in bus tubs with water and oxygen bubbler. This is not an approved storage method for shellfish. Either store on ice or place in it separate, approved life support system tank. Correct immediately.

**Code Description:** Except in accordance with an approved HACCP plan, molluscan shellfish life-support system display tanks shall not be used to display shellfish that are offered for human consumption. Food facility shall ensure that shellstock from one tagged or labeled container are not commingled with shellstock from another container with different certification numbers. Food facility shall be in compliance with Gulf Oyster warning seasonal requirements. Self-service shellfish display tanks not properly monitored. (Title 17 CA Code of Regulations 13675, 114039.5)

### **32a.FOOD PRESENTATION AND LABELING**

**Observations**: Frozen fish and meatballs lack labels. Correct within 7 days.

Code Description: Food offered for human consumption shall be honestly presented in a way that does not mislead





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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 class	sified as "Major" pose an immediate th	reat to public health and have the

or misinform the consumer. Food packaged in a food facility shall bear a label that complies with the labeling requirements prescribed by the Sherman Food, Drug, and Cosmetic Law which include: common name of the food, ingredients list, quantity of contents, name and address of manufacturer, and nutritional information as specified in Title 21 CFR. (114087, 114088, 114089, 114089.1, 114090, 114093.1)

### **33.NONFOOD-CONTACT SURFACES CLEAN**

**Observations**: Observed door handles with food debris accumulation. Clean/sanitize immediately.

**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**: Fly zapper installed above fish tanks. Remove from facility and use approved pest control methods immediately. Recommend contacting a professional pest control operator.

Frozen raw calamari was observed thawing on top of an absorbent pad on top of a styrofoam lid inside reach-in cooler. Relocate to a washable container immediately.

Styrofoam containers are being reused throughout facility. Only use containers and materials that are smooth, durable easily cleanable, and non-absorbent. Correct 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, 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, 114165, 114165, 114169, 114175, 114177, 114180)



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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

Name on Food Safety Certificate	Expiration Date			
Warewash Chlorine (CI)ppm Water/Hot Water Ware Sink Temp	Quaternary Ammonia (QA) ppm Heat°F DDBSAppm°F Hand Sink Temp°F Wiping Clothppm			

### FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

#### **NOTES**

### **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.

STA	TUS	The person in charge is responsible for ensuring that the above mentioned facility is in compliance with all		
	GREEN - Pass	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.		
X	YELLOW - Conditional Pass; Reinspection required	Accepted by:		
	RED- Closed; Suspension of permit to operate			
	Placard program not applicable at this time			
ACTIONS				
	Photographic documentation obtained	Name and Title: emailed to facility / Zheng		
	Compliance conference required			
	Food / equipment impounded (50)	Specialist: S. LePage Phone: (916) 591-2082		
	Food safety education required; # of employees			
	Permit Suspension; facility closure required	Co-Inspector: E. Uriarte		

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