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ESTABLISHMENT NAME: MR PERRY'S COFFEE SHOP

Permit Holder: ELEGANT FOOD INC

Address: 7820 Alta Valley Dr City Sacramento Zip Code 95823 Phone (916) 423-2140

FA	PR	Type of Inspection
FA0001412	PR152907	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.

The following potentially hazardous foods were found out of proper holding temperature:

- ham at 45F (4 door cold drawer unit at main cook line)
- raw ground meat at 45F (6 door cold drawer unit at main cook line)
- cooked meat patty at 45F (6 door cold drawer unit at main cook line)
- sliced tomato at 43F (cold top of the 3 door reach-in cooler)
- raw ground meat at 46F (inside walk-in cooler)

Maintain all potentially hazardous food at or below 41F at all times. Correct immediately.

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: Old food debris build-up was observed on meat slicer blade and housing. 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))

23.VERMIN AND ANIMAL CONTAMINATION

Observations: A dead German cockroach observed inside cabinet beneath the front service handwash sink.

A dead German cockroach observed on floor beneath the ice machine.

100+ dead German cockroaches observed on glue traps upon arrival. Per employee, these glue traps were placed inside the trash bin room behind the kitchen. This trash bin room is isolated and not directly connected to the kitchen. Observed organic waste bin and tallon bin stored inside the room. Employee usually keep the room shut throughout the day. A live adult German cockroach observed crawling on floor inside the trash bin room.

Approximately 10 dead cockroaches/insects observed inside glue trap on floor beneath the bread rack by the ice machine.

No live cockroach observed inside kitchen or main cook line during today's inspection.

Pest control report dated 1/15/2024 observed available on site.

Remove all dead cockroaches/ insects immediately. Provide more glue traps throughout the facility for monitoring purpose.



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Deep clean the facility as discussed and organize/clean up the back storage room and utility room immediately. Move all products off of the shelving to survey and clean surrounding areas. Remove unused items from the facility. Survey entire facility for any holes and gaps that are possible entry points and make repairs. Continue with aggressive professional pest control service and a 7 day reinspection with reinspection fee will be conducted to ensure vermin exclusion.
Supervisor Consulted: S. Andrusiak

A fly strip with 20+ dead flies hung above the prep table by the walk-in cooler. Stop this practice immediately. Use only approved fry trap device in the facility. Remove fly strip immediately. If you have fly issue, please contact your pest control company.

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)

27.FOOD PROTECTED FROM CONTAMINATION

Observations: Containers of cut sausage and bacon nested on sausages at main cook line warmer. Stop nesting. Correct immediately. Education provided.

Togo sauce cup lids and togo cup lids stored on counter by the salad station and at the middle beverage station with food contact side facing up. Correct immediately. Education provided.

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: Couple spray bottles with chemical located by the bus tubs were lacking labels. Correct within 7 days.

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



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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35.EQUIPMENT APPROVED AND MAINTAINED

Observations: Ambient temperature was measured at 44F for the counter refrigerator by the front register. Ambient temperature was measured at 45F for the 1 door upright dessert refrigerator. No potentially hazardous food shall store in this unit until it can hold at or below 41F at all times. Adjust within 24 hours.

Heavy ice build up observed inside chest freezer and inside walk-in freezer. No direct food contamination was observed. Correct within 5 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, 114163, 114165, 114169, 114175, 114177, 114180)

36.EQUIPMENT STORED IN APPROVED LOCATION

Observations: Scoop handle was in contact with crouton in bulk container. Store scoop in the position with handle up or in a clean container with cover. Correct immediately.

A bag of sauce bottles stored on the floor inside the locker room. Store at least 6 inches off the floor today.

Boxes of togo containers and equipment stored on the floor inside the back storage room. Store at least 6 inches off the floor 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)

38. VENTILATION AND LIGHTING

Observations: 2-4 inches gap observed between hood filters. Correct within 7 days.
Heavy grease accumulation observed on hood filters. Clean within 7 days.
Broken ceiling light cover observed inside employee's restroom. Correct within 7 days.



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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 sink faucet, lacking anti-siphon devices. (eg hose bibb vacuum breaker - on each end of the valves). Correct within 7 days.

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)

44a.PREMISES KEPT FREE OF UNUSED EQUIPMENT

Observations: Back storage room and back utility room were cluttered with many unuse equipment/items. Inspector could not inspect these 2 rooms.
Unuse items/debris observed inside water heater/ mop sink room.
Remove all unuse equipment/items within 5 days.

Code Description: The premises of a food facility shall be kept free of items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used. (114257, 114257.1.)

44c.MOP SINK AND JANITORIAL AREA

Observations: Mops stored head down in buckets. Install a mop rack within 7 days so mops can be hung to dry when not in use.

Code Description: At least one janitorial sink equipped with hot and cold water and a drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste. A room, area, or cabinet separated from food preparation, food storage, or warewashing shall be provided for the storage of cleaning equipment and supplies. After use, mops shall be placed in a position that allows them to air-dry without



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soiling walls, equipment, or supplies. (114279, 114281, 114282)

44e.VERMIN AND ANIMAL EXCLUSION

Observations: A 2 inches hole observed on wall beneath the electrical panel 1 behind bread rack. Seal today.

1/4 inch gap observed on wall by the trash room door. Seal immediately.

Code Description: A food facility shall at all times be constructed, equipped, and maintained as to prevent the entrance and harborage of animals, birds, and vermin, including, but not limited to, rodents and insects. Doors opening to outside air shall have a self-closing device and have no gaps greater than 1/4 inch when closed. Insect control devices shall be installed so that the devices are not located over a food or utensil handling areas. Pass-thru windows shall be of an approved size and be equipped with a self-closing device and air curtain if required. (114259, 114259.2, 114259.3)

45.FLOOR, WALL, AND CEILING FINISHES

Observations: Floor tiles/ cove base tiles were missing/deteriorated beneath the meat slicer area.

Broken cove base tile observed at the corner of the office.

Correct within 30 days.

Couple ceiling panels were missing inside the back storage room. Correct within 5 days.

Deteriorated flooring observed inside the water heater/mop sink room. Correct within 30 days.

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)



County of Sacramento

Retail Food Facility

Official Inspection Report

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OBSERVATIONS

Name on Food Safety Certificate Ron Slanders Expiration Date 04/01/2026

Warewash Chlorine (Cl) 100 ppm Quaternary Ammonia (QA) ppm Heat 126 °F DDBSA ppm
Water/Hot Water Ware Sink Temp 134 °F Hand Sink Temp 100 °F Wiping Cloth 200 ppm QA

FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

swiss cheese / 1 door reach-in cooler / 41F	liquid egg / cold top of the 1 door reach-in cooler /
sausage / warmer by the front cook line / 135F	gravy / steam table / 139F
diced tomato / 4 door cold drawer unit beneath flat	soup / soup warmer / 146F
ambient / 1 door reach-in cooler beneath salad	mashed potato / 2 door upright warmer / 136F
cooked rice / walk-in cooler / 40F	

NOTES

Inspection was conducted with Erika D. and Mac Singh.
Warewash sink was not set up.
A 7 day reinspection with reinspection fee will be conducted to ensure vermin exclusion.

STATUS
<input checked="" type="checkbox"/> GREEN - Pass
<input 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 checked="" 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 <u> </u>
<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: sent via email to Mac Singh / owner

Specialist: K. Li Phone: (916) 531-4056

Co-Inspector: _____