



County of Sacramento

Retail Food Facility Official Inspection Report

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ESTABLISHMENT NAME: JOURNEY TO THE D	Permit Holder: YVONNE, CHRIS, WILLIAM				
Address: <u>1700 21st St</u>	City	Sacramento z	ip Code <u>95811</u> F	Phone	
FA	PR	Type of !	nspection		
FA0059534 PR0142223		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.					

6.HANDWASHING FACILITIES

Observations: MAJOR: Hand sink next to dumpling prep station lacks hand soap. 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))

7.HOT AND COLD HOLDING TEMPERATURES

Observations: MAJOR: Minced pork on counter measured at 68F. Operator stated it was removed from cooler about 2 hours ago. Corrected, operator transferred it back to cooler.

Minor: Bean sprouts, bbq pork, shrimp in prep cooler measured from 43-48F. 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)

9.COOLING METHODS

Observations: MAJOR: Chicken cooked 2.5 hours ago cooling in prep cooler top insert measured at 75F. Corrected, operator voluntarily discarded insert of chicken. Use approved methods to rapidly cool foods. Education provided.

Code Description: All potentially hazardous foods shall be rapidly cooled from 135F to 41F within 6 hours. The decrease in temperature from 135F to 70F shall occur within the first 2 hours. Cooling shall be done by one or more of the following methods: in shallow containers, separating food into smaller portions, adding ice as an ingredient, using an ice bath, stirring frequently, using rapid cooling equipment, or using containers that facilitate heat transfer. (114002, 114002.1)

1b.FOOD SAFETY CERTIFICATION

Observations: Facility lacks employee with valid food manager certificate. Correct within 30 days.

Code Description: Food facilities that prepare, handle, or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947.1, 113947.3)





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4.EATING, DRINKING, OR TOBACCO USE

Observations: Employee water bottles observed on prep table next to foods, and on dry storage shelves next to foods. Use cup with lid and straw only in kitchen, store cups away from food and food related items.

Code Description: Employees shall not eat, drink, or use tobacco in any area where contamination of non-prepackaged food, clean equipment and utensils, linens, and single use articles may occur. Employees may drink from closed beverage container if the container is handled to prevent contamination of the employee's hands, the container, no prepackaged food, and food-contact surfaces. Area designated for employees to eat and drink shall be located so that food, clean equipment and utensils, linens, and single-use articles are protected from contamination. (113977, 114256 (a))

26.THAWING METHODS

Observations: Pork that is still frozen observed thawing on push cart. Corrected.

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: Open containers of flour observed on dry storage shelf. Keep bulk items in closed lid containers. Correct today.

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)

30a.FOOD STORED IN APPROVED LOCATION

Observations: Cases of foods stored on floor in walk in freezer. Keep all foods 6" above floor. <REPEAT VIOLATION>

Code Description: Food items shall be stored at least six inches above the floor in an approved location within the fully enclosed permitted food facility. Food shall not be exposed to splash, dust, vermin, or other forms of contamination or adulteration. Prepackaged food may not be stored in direct contact with ice if the food is subject to the entry of water because of the nature of it's packaging. Non-prepackaged food may not be stored in direct contact with undrained ice. (114047, 114049,







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114053, 114055, 114069 (b))

33.NONFOOD-CONTACT SURFACES CLEAN

Observations: Debris observed on floor in walk in cooler and freezer. Clean within 3 days.

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 used as floor matt in kitchen. Discard 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, 114139, 114153, 114163, 114165, 114169, 114175, 114177, 114180)

38.VENTILATION AND LIGHTING

Observations: Grease buildup observed on hood filters. Clean within 7 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)



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All violations must be corrected within specified time	the requirements set forth in the California Health and frame. Violations that are classified as "Major" pose a ons must be corrected immediately. Non-compliance	an immediate threat to public health and have the	
OBSERVATIONS			
Name on Food Safety Certificate	Expiration Da	te	
	aternary Ammonia (QA) ppm Heat 124 B_°F Hand Sink Temp 100 °F Wiping Clo		
FOOD ITEM / LOCATION / TEMP °F DOCUME	ENTATION		
pork / walk in cooler / 40F dumpling / prep cooler2 / 41F	squid / prep cooler / 41F cooked pork / soup warm		
•	l spection will be conducted within 24-72 hours remain corrected. Posted placard may not b	• • •	
STATUS GREEN - Pass	The person in charge is responsible for ensuring tha applicable sections of the California Health and Safe assessed as authorized by current Sacramento Cou	t the above mentioned facility is in compliance with all ty Code. If a reinspection is required, fees may be nty Code, Chapter 6.99.150.	
 \[\text{YELLOW - Conditional Pass; Reinspection required} \] \[\text{RED- Closed; Suspension of permit to operate} \] 			
☐ Placard program not applicable at this time	Accepted by:		
ACTIONS			
☐ Photographic documentation obtained ☐ Compliance conference required	Name and Title: emailed to / William/owner		
☐ Food / equipment impounded (50)	Specialist: L Vang	Phone: (016) 531-5012	
☐ Food safety education required; # of employees	L. Yang	(916) 531-5912	
Permit Suspension: facility closure required	Co-Inspector:		