





Retail Food Facility Official Inspection Report

Date:	02/15/2024
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ESTABLISHMENT NAME: MR PERRY'S COFFE	E SHOP	Permit Holder: <u>ELEGANT FOOD INC</u>			
Address: 7820 Alta Valley Dr	City	Sacramento	Zip Code <u>95823</u>	Phone (916) 423-2140	
FA0001412	PR PR152907		Type of Inspection REINSPECTION		
Program Identifier					
Items listed on this report as violations do not meet to All violations must be corrected within specified time potential to cause foodborne illness. All major violati	eframe. Violations that are cla	assified as "Major" pose ar	n immediate threat to public	c health and have the	

23. VERMIN AND ANIMAL CONTAMINATION

Observations: Major Closure:

Observed live and/or dead German cockroaches of different life stages in the following areas:

- 1 live German adult cockroach observed inside crevice beneath hood filter by the swing door
- 1 live German nymph cockroach observed crawling on floor inside the middle storage room
- 1 live German adult cockroach observed crawling on floor beneath the glasses storage rack by the front register
- 5 live German adult cockroaches observed crawling on gas pipe behind front cook line equipment
- 1 dead German adult cockroach observed on floor by the swing door 2nd cook line side
- 50+ dead adult and nymph German cockroaches observed inside glue trap on floor beneath steam table
- 20+ dying adult and nymph German cockroaches observed inside glue trap on floor next to the 2nd cook line stove (removed)
- 40+ dead adult and nymphs German cockroaches observed inside glue trap on floor at the corner beneath the dishwasher

Many crevices and gaps observed throughout the facility. For example, gap on wall by the office, wood board was dis-attached by the swing door - deep fryer side (leaving 1-2 inches gap), crevices on wall next to the 2nd cook line - behind swing door, gap beneath the back door - right corner, 2inches hole on ceiling above the locker and etc. Seal all the crevices and gap immediately.

Immediately abate the cockroach activity from the facility using approved methods and sanitize all affected surfaces prior to requesting a permit reinstatement inspection. Remove all dead cockroaches immediately. Provide more glue traps throughout the facility for monitoring purpose.

Due to evidence of active vermin infestation, facility is hereby closed by EMD. NO food preparation allowed until reinspected and reopened by this department. In order to reopen, clean & sanitize all areas of facility. Provide professional pest control to eliminate infestation. If evidence of an infestation is still observed, facility will remain closed.

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/crevices that are possible entry points and make repairs. Continue with aggressive professional pest control service. Per owner, pest control provided service on 2/13 and 2/15. Pest control reports observed available on site.

Health permit suspension due to cockroach handout was provided to manager on site. Education was provided.

In order to reopen the following action must be taken:

- 1. Abate cockroach infestation.
- 2. Have professional pest control company inspect and treat facility.
- 3. Have maintenance seal all vermin access points and harborage areas.
- 4. Clean and sanitizer all food contact surfaces.







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- 5. Remove all grease and food build up from equipment, shelving, and floors.
- 6. Inspect food for signs of contamination. Discard all contaminated food.
- 7. Call for reinspection at (916)875-8440
- 8. Pass reinspection.

NOTICE OF TEMPORARY SUSPENSION OF HEALTH PERMIT AND IMMEDIATE CLOSURE OF FOOD FACILITY This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states "If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed." The violations for which this action is taken and associated sections of the Health and Safety Code (H&SC) are as follows: Section 114259.1 H&SC: Food is subject to contamination from vermin. You have the right to make a written request for a hearing to the Environmental Health Division located at 11080 White Rock Road, Suite 200 Rancho Cordova, CA 95670, within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call Environmental Health for a reinspection to reinstate the permit to operate. Phone: (916) 875-8440.

Supervisor Consulted : S.LePage

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)

33.NONFOOD-CONTACT SURFACES CLEAN

Observations: Standing water observed on floor inside water heater room. Clean today. Heavy grease and old food accumulation observed at the following areas:

- on electrical outlet next to the 2nd cook line
- on floor beneath steam table covered by metal panels
- beneath flat grill at the main cook line
- behind and beneath main cook line equipment
- on electrical pipes beneath the first cook line and second cook line
- on surface of the first cook line equipment and second cook line equipment
- sides of the reach-in cooler
- sides of the stove at the main cook line
- between deep fryers







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FA	PR		Type of Inspection		
FA0001412 PR152907		REINSPECTION			
Program Identifier					
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- beneath tables by dishwasher
- on floor beneath the oven and back cook line oven Deep clean today. (1st Repeat Violation)

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: Observed duct tape was used to seal gaps throughout the facility. Duct tape is not the approved material to seal gap. Use approved material to seal all the gaps and crevices in the facility. Correct today. Education provided.

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)

44e. VERMIN AND ANIMAL EXCLUSION

Observations: Gap observed on ceiling inside middle storage room - where the ladder leading to. 1-2 inch gap observed beneath the loading door. Correct today. (Repeat Violation)

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: Several floor tiles were missing/broken observed at the front cook line, behind chest freezer, behind upright warmer and etc.

Grout lines between tiles were very worn, and filled with collected water and food debris - at the front cook line. Correct today.

Bare concrete floor observed beneath reach-in cooler and steam stable at the front cook line. All surfaces must be smooth, durable, easily cleanable and nonabsorbent. Correct within 7 days.





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Address: 7820 Alta Valley Dr	City _	Sacramento zi	Code <u>95823</u> Phon	e (916) 423-2140
FA	PR	Type of Ir	spection	
FA0001412	PR152907	REIN	ISPECTION	
Program Identifier Items listed on this report as violations do not meet	이 마음하는 문제가 하면 성요 7 일어가 되는 사람이 물 때문에 요한다면 가용하는 장이를 만들어 가장 하게 하는 것이다. 하는 살이 없는데 다음이다.	[40] [2] [4] [4] [4] [4] [4] [4] [4] [4] [4] [4	[20] 다른 10 (20) [20] [20] [20] [20] [20] [20] [20] [20]	
All violations must be corrected within specified time potential to cause foodborne illness. All major violat				

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)



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Address: 7820 Alta Valley Dr	Cir	ty Sacramento	Zip Code 95823 Phone (916) 423-214		
FA	PR	····	Type of Inspection		
FA0001412	PR152907		REINSPECTION		
Program Identifier					
Items listed on this report as violations do not meet All violations must be corrected within specified tim potential to cause foodborne illness. All major viola	eframe. Violations that are o	classified as "Major" pose an	immediate threat to public health and have the		
OBSERVATIONS					
Name on Food Safety Certificate		Expiration Date			
			· · · · · · · · · · · · · · · · · · ·		
Warewash Chlorine (CI)ppm Qu Water/Hot Water Ware Sink Temp	uaternary Ammonia (QA) °F Hand Sink Temp _	ppm Heat°F			
FOOD ITEM / LOCATION / TEMP °F DOCUM	IENTATION				
NOTES					
<u>NOTES</u>					
Reinspected with reinspection fee was	s conducted on operator	r's request. Reinspection	n was conducted with Dale		
•	•	•			
During reinspection, observed active v	ermin activity. Facility is	s hereby closed by EMD). NO food preparation allowed until		
reinspected and reopened by this depart	artment.				
Tomopootoa ana rooponoa by ano dop	on errorrer				
STATUS	The person in charge is r	esponsible for ensuring that the	ne above mentioned facility is in compliance with all Code. If a reinspection is required, fees may be		
☐ GREEN - Pass	applicable sections of the	California Health and Safety	Code. Chapter 6.99.150		
☐ YELLOW - Conditional Pass; Reinspection required	assessed as authorized to	by current Sacramento County	Code, Chapter 6.99.150.		
RED- Closed; Suspension of permit to operate	and the same of th				
Placard program not applicable at this time	Accepted by:				
ACTIONS	The same and the s				
Photographic documentation obtained	Name and Title: se	ent via email to Dale /	owner		
Compliance conference required	02 000000 400 4400				
☐ Food / equipment impounded (50)	Specialist: K. L	İ	Phone: (916) 531-4056		
☐ Food safety education required; # of employees	<u> </u>				
Permit Suspension; facility closure required	Co-Inspector:				