



Date:	03/06/2024
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ESTABLISHMENT NAME: HAPPY LEMONPermit Holder: T ROCK INC

Address: 3660 Crocker Dr Ste 110

City Sacramento

Zip Code 95818

Phone (916) 680-9669

FA FA0054734	PR PR0127526	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.

21.HOT AND COLD WATER SUPPLY

Observations:

MAJOR:

Facility lacks hot water at all sink fixtures. Restore hot water at all sink fixtures. Water shall meet 120F at ware washing sink and between 100F-108F at hand wash sinks. Correct prior to requesting reinspection to open facility.

Code Description: An adequate, protected, pressurized, potable supply of hot and cold water shall be provided at all times. Hot water shall be supplied at a minimum temperature of at least 120F when measured from the mop sink, prep sink, and warewashing sink faucet. The temperature of water provided to handwashing facilities shall be at least 100F. Handwashing facilities equipped with auto run faucets shall have their water temperature set between 100F to 108F. (113953(c), 114189, 114192, 114192.1, 114195)

1b.FOOD SAFETY CERTIFICATION

Observations: Food Safety Certificate expired. Provide current Food Safety Certification within 30 days. (Repeat Violation)

Handout will be attached in email that include information on the Food Safety Certification classes.

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)

1c.FOOD HANDLER CARDS

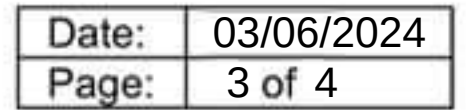
Observations: Employee Food Handler Cards not provided for all employees. All employees are to have a Food Handle Card. Provide within 30 days.

Code Description: Food handlers that prepare, handle, or serve non-prepackaged, potentially hazardous food, shall obtain a valid Food Handler Card within 30 days after date of hire. (113948)

6. HANDWASHING FACILITIES

Observations: Observed empty hand towel dispensers at hand sinks located in front preparation area and back preparation area. Towels were available for use next to sink fixtures. Maintain towels inside towel dispensers. Correct within 24 hours.

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 barbecues. Handwashing facilities shall be separated from warewashing sink and food contact surfaces by at least 24-inches or by a





County of Sacramento

Retail Food Facility

Official Inspection Report

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OBSERVATIONS

Name on Food Safety Certificate Kuanyu ChenExpiration Date 02/03/2023Warewash Chlorine (Cl) 100 ppm Quaternary Ammonia (QA) _____ ppm Heat _____ °F DDBSA _____ ppmWater/Hot Water Ware Sink Temp 68 °F Hand Sink Temp 65 °F Wiping Cloth 100 ppm CL

FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

Mango / Prep. Refrig. unit / 40F

Milk / Reach in Refrig. unit / 40F

Cream / 3-Door Refrig. unit / 38F

NOTES

Facility earned a RED PLACARD and has been closed due to lack of hot water (See Violation #21 noted above). Facility is to remain closed until further notice. Contact the inspector or the Sacramento County EMD main phone line at (916) 875-8440 for assistance once hot water has been restored. A re-inspection is required and will be conducted upon request. Fees may apply at time of re-inspection.

STATUS

- ☐ GREEN - Pass
☐ YELLOW - Conditional Pass; Reinspection required
☒ RED- Closed; Suspension of permit to operate
☐ Placard program not applicable at this time

ACTIONS

- ☐ Photographic documentation obtained
☐ Compliance conference required
☐ Food / equipment impounded (50)
☐ Food safety education required; # of employees _____
☐ 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: Emailed to / Kim Phan-MGRSpecialist: L. CarruescoPhone: (916) 591-2756

Co-Inspector: _____