



Date:	03/06/2024
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ESTABLISHMENT NAME: HAPPY LEMON			Permit Holder: <u>T ROCK INC</u>				
Address: 3660 Crocker Dr Ste 110		City _	Sacramento	Zip Code	95818	Phone	(916) 680-9669
FA	PR			Type of Inspection			
FA0054734	PR0127526			<b>INSPECTI</b>	ON		
Program Identifier							
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 violat	eframe. Violations that an	e clas	sified as "Major" pose ar	n immediate thr	eat to publi	c health a	and have the

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





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minimum 6-inch high splash guard. (113953, 113953.1, 113953.2, 114067(f), 114143(e))

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

### **Observations**:

-Dried residue observed on lower shelves of tables in back preparation area. Clean to remove excess build-up. Correct within 2 days.

-Caulking deteriorating between drainboard of ware washing sink and partition separating ware washing sink and preparation sink. Black algae and mold observed within caulking. Remove caulking, sanitize to eliminate algae/mold, and re-caulk creating a smooth and cleanable surface. Correct within 14 days.

-Dust particles attached on vent covers on front of ice machine. Clean vent covers to remove all dust particles. Correct within 2 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:

-Observed boxes stored next to back door containing equipment no longer used or non-operable. Remove all items no longer used or non-operable. Correct within 5 days.

-Observed BROASTER VF-3 fryer oven wrapped in plastic on counter in back preparation area. All equipment installations require a plan review submittal and review. Contact Plan Review at (916) 874-6010 to obtain approval prior to the installation of this oven.

**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)

## **36.EQUIPMENT STORED IN APPROVED LOCATION**

**Observations**: Bulk food scoops observed sitting food product inside bulk food containers. Maintain bulk food scoops outside of product and store in clean sanitary condition. Correct 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





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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)

### **39.TEMPERATURE MEASURING DEVICES**

**Observations**: Refrig. units lack thermometers inside/outside units. Provide thermometers to be placed inside all refrig. units so temperatures can be monitored routinely. Correct within 2 days.

**Code Description:** An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. Thermometers shall be calibrated in accordance with manufacturer#s specifications as necessary to ensure their accuracy. A thermometer shall be provided for all refrigerators, hot and cold holding units, and high

## **40.WIPING CLOTHS STORAGE AND USE**

**Observations**: Observed dried sponges at each sink fixture in back preparation area. Remove sponges at this time. Correct today.

**Code Description:** Wiping cloths used to clean food and nonfood-contact surfaces shall be used only once unless kept in clean water with a sanitizer solution of 100 ppm available chlorine or 200 ppm quaternary ammonium. Sponges shall not be used on food-contact surfaces. Except for fabric implements, linen shall not be used in contact with food. Clean linen shall be free of food residue and other soiling matter. Adequate space shall be provided for the storage of clean linens. (114135, 114185, 114185.1, 1141185.2, 114185.3, 114185.3, 114185.4, 114185.5)



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FA	PR	Type of Inspection
FA0054734	PR0127526	INSPECTION
All violations must be corrected within specified time	the requirements set forth in the California Health and eframe. Violations that are classified as "Major" pose ar ions must be corrected immediately. Non-compliance n	n immediate threat to public health and have the

#### OBSERVATIONS

Cream / 3-Door Refrig. unit / 38F

Name on Food Safety Certificate	Kuanyu Chen	Expiration Date	02/03/2023
Warewash Chlorine (CI) <u>100</u> ppm Water/Hot Water Ware Sink Temp FOOD ITEM / LOCATION / TEMP °F D	68 °F Hand Sink Temp 65 °F	n Heat°F Wiping Cloth	DDBSAppm 100_ppm CL
Mango / Prep. Refrig. unit / 40F	Milk / Reac	h in Refrig. unit / 4	10F

#### <u>NOTES</u>

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	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.
YELLOW - Conditional Pass; Reinspection required	assessed as admonized by current cabilamento county code, chapter 0.00. roo.
RED- Closed; Suspension of permit to operate	
Placard program not applicable at this time	Accepted by:
ACTIONS	/ tooop tou by:
Photographic documentation obtained	Name and Title: Emailed to / Kim Phan-MGR
Compliance conference required	
Food / equipment impounded (50)	Specialist: L. Carruesco Phone: (916) 591-2756
Food safety education required; # of employees	
Permit Suspension; facility closure required	Co-Inspector:
Cou	unty 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