



## Retail Food Facility Official Inspection Report

Date:	04/10/2024		
Page:	1 of 5		

ESTABLISHMENT NAME: BENTO BOX	Permit Holder: <u>EUN JA LEE</u>			
Address: 1600 K St	City	Sacramento	Zip Code <u>95814</u>	Phone (916) 706-1331
FA0047000	PR PR0099354		Type of Inspection INSPECTION	
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	neframe. Violations that are cla	assified as "Major" pose a	in immediate threat to publ	ic health and have the

#### 7.HOT AND COLD HOLDING TEMPERATURES

**Observations: MAJOR VIOLATION** 

THE FOLLOWING ITEMS WERE IN SUSHI BAR AREA:

-2 X IMITATION CRAB MIX 57F AND 53F IMPROPERLY STORED ON ICE

2 X SPICY TUNA MIX 53F AND 51F IMPROPERLY STORED ON ICE

BOTH ITEMS WERE RELOCATED TO FUNCTIONAL REFRIGERATORS. REPEAT VIOLATION

RAW FISH (HAMACHI) 56F IN DISPLAY COOLER. ITEM WAS RELOCATED TO FUNCTIONAL REFRIGERATOR.

TOFU FOR MISO SOUP 51F IMPROPERLY STORED ON ICE. ITEM WAS RELOCATED TO FUNCTIONAL REFRIGERATOR. REPEAT VIOLATION

MINOR VIOLAITON

THE FOLLOWING ITEMS WERE IMPROPERLY STORED OVER FILL LINE IN COLD TOP INSERTS:

- -EDAMAME 48F
- -SPROUTS 49F
- -FISH CAKES 46F
- -GYOZA 50F
- -MUSHROOMS W/CRAB MIX 47F

**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)

### **1a.DEMONSTRATION OF KNOWLEDGE**

**Observations**: SUSHI CHEFS WERE OBSERVED WIPING HANDS ON TOWELS WITH 0PPM SANITIZER THROUGHOUT PREP. DISCONTINUE IMMEDIATELY.

SUSHI CHEFS WERE OBSERVED WIPING SUSHI KNIVES WITH TOWELS WITH 0 PPM SANITIZER THROUGHOUT PREP. DISCONTINUE IMMEDIATELY

**Code Description:** All food employees shall have adequate knowledge of, and shall be properly trained in, food safety as it relates to their assigned duties. (113947)





Date:	04/10/2024			
Page:	2 of 5			

## Retail Food Facility Official Inspection Report

ESTABLISHMENT NAME: BENTO BOX	Permit Holder: <u>EUN JA LEE</u>		
Address: 1600 K St	citySacramento	Zip Code 95814 Phone (916) 706-1331	
FA0047000	PR PR0099354	Type of Inspection INSPECTION	
Program Identifier			
All violations must be corrected within specified time	frame. Violations that are classified as "Major" po	and Safety Code commencing with section 7; 113700.  se an immediate threat to public health and have the nce may warrant immediate closure of the food facility.	

#### 4.EATING, DRINKING, OR TOBACCO USE

**Observations**: 2 EMPLOYEES WERE DRINKING OUT OF OPEN CUPS IN FOOD PREP AREAS. CORRECT IMMEDIATELY

**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))

#### **8.TIME AS A PUBLIC HEALTH CONTROL**

**Observations**: MISSING TIME STAMP ON TEMPURA SHRIMP. EMPLOYEE INFORMED ME THAT THEY JUST BROUGH IT OUT 5 MINUTES AGO. MEASURED 133F.

**Code Description:** When time as a public health control is used, the following procedures shall be observed: food items shall be marked to indicate four hours past the time when the food was removed from temperature control, food shall be served or discarded within the four-hour time limit, written procedures for food that was prepared, cooked, and refrigerated before time as a public health control was used, shall be maintained at the food facility and be made available to the enforcement agency upon request. (114000)

### 14a.FOOD CONTACT SURFACES CLEANED AND SANITIZED

Observations: 3 SODA NOZZLES HAD SLIME MOLD LIKE ACCUMULATION. CLEAN BEFORE USE.

**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))

### 14b.WAREWASHING AND SANITIZING PROCEDURES

**Observations**: MEASURED 10 PPM SANITIZER IN AUTOMATIC DISHWASHING MACHINE. PROVIDE A MINIMUM OF 50 PPM AT ALL TIMES. REPAIR IMMEDIATELY

**Code Description:** Food-contact surfaces and multiservice utensils shall be effectively washed, rinsed, and sanitized to remove or completely loosen soils by use of manual or mechanical methods. The temperature of the automatic warewashing unit shall meet manufacturers specifications. Manual sanitation shall be accomplished during the final rinse by contact with solution containing 100 ppm available chlorine or 200 ppm quaternary ammonium. Mechanical sanitization shall be





## Retail Food Facility Official Inspection Report

Date:	04/10/2024		
Page:	3 of 5		

ESTABLISHMENT NAME: BENTO BOX	Permit Holder: EUN JA LEE			
Address: 1600 K St	City	Sacramento	Zip Code <u>95814</u>	Phone (916) 706-1331
FA	PR		Type of Inspection	
FA0047000	PR0099354		INSPECTION	
Program Identifier	007 469 SN 015-640 50 AT 200		ANY (1754-175) (1755 - 177	
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 are clas	ssified as "Major" pose	an immediate threat to pub	olic health and have the

accomplished in the final rinse by achieving a utensil surface temperature of 160F or by contact with solution containing 50 ppm available chlorine. After cleaning and sanitizing, equipment and utensils shall be air dried. (114097, 114099.1, 114099.2, 114099.4, 114099.6, 114099.7, 114101, 114105, 114109, 114111, 114185.3 (a-c))

#### **26.THAWING METHODS**

**Observations**: ROP FISH FROM MANUFACTURER IMPROPERLY THAWING NOT COMPLETELY SUBMERGED UNDER WATER AT PREP SINK. PROVIDED EDUCATION ON PROPER THAWING. REFER TO NOTE SECTION TO REDUCE BOTULISM TYPE E RISK

**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)

### 35.EQUIPMENT APPROVED AND MAINTAINED

**Observations**: SMALL CONTAINERS WITHOUT HANDLES USED AS SCOOPS IN BULK FOOD CONTAINERS. CORRECT IMMEDIATELY

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)

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

**Observations**: SANITIZER WIPING TOWEL STORED ON THE COUNTER WITH 0PPM SANITIZER. SANITIZER WIPING TOWELS SHALL ALWAYS HAVE A MINIMUM OF 200 PPM SANITIZER AT ALL TIMES. CORRECT IMMEDIATELY

SANITIZER BUCKETS MEASURED 0 PPM SANITIZER. MAINTAIN A MINIMUM OF 200 PPM AT ALL TIMES. CORRECT IMMEDIATELY.

WALL SANITIZER DISPENSER IS NOT FUNCTIONAL AND DISPENSING 0 PPM SANITIZER. REPAIR IMMEDIATELY

**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





## Retail Food Facility Official Inspection Report

Date:	04/10/2024		
Page:	4 of 5		

ESTABLISHMENT NAME: BENTO BOX Permit Holder: EUN JA LEE				
Address: 1600 K St	Cit	y <u>Sacramento</u>	Zip Code <u>95814</u>	Phone (916) 706-1331
FA	PR		Type of Inspection	
FA0047000	PR0099354		INSPECTION	
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 violati	eframe. Violations that are c	lassified as "Major" pose a	n immediate threat to publ	lic health and have the

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, 114185.1, 114185.2, 114185.3, 114185.3, 114185.4, 114185.5)



#### 04/10/2024 Date: Page: 5 of 5

# Retail Food Facility Official Inspection Report

Permit Holder: EUN JA LEE

ESTABLISHMENT NAME: BENTO BOX		Permit Holder: EUN JA LEE			
Address: 1600 K St	City	Sacramento	Zip Code 95814	Phone (916) 706-1331	
FA	PR	9	Type of Inspection		
FA0047000	PR0099354		INSPECTION		
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 are clas	ssified as "Major" pose an i	mmediate threat to pu	ublic health and have the	
OBSERVATIONS					
Name on Food Safety Certificate		Expiration Date			
		0			
Warewash Chlorine (CI) 10 ppm Qua	aternary Ammonia (QA)	_ ppm Heat°F	DDBSAp	pm	
Water/Hot Water Ware Sink Temp 122	2 °F Hand Sink Temp 10	00 °F Wiping Cloth	O ppm		
FOOD ITEM / LOCATION / TEMP °F DOCUM	ENTATION	CONSTRUCTION OF THE PROPERTY O			
MISO SOUP / SOUP WARMER / 150F					
WISC SOOI / SOOI WARWER / 1501					
NOTES					
<u>110 1 2 0</u>					
STATUS	The person in charge is respondent	ponsible for ensuring that the	e above mentioned fac	ility is in compliance with all is required, fees may be	
☐ GREEN - Pass	assessed as authorized by	current Sacramento County	Code, Chapter 6.99.1	50.	
☐ YELLOW - Conditional Pass; Reinspection required					
☐ 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: SEN	IT VIA EMAIL / PHIL	LEE / MANAGE	R	
☐ Compliance conference required ☐ Food / equipment impounded (50)	Specialist:		Phone: (01)	0) 047 000 1	
Food safety education required; # of employees	Specialist: C. Lee	<del>,</del>		6) 217-6834	
☐ Permit Suspension; facility closure required	Co-Inspector:				
	50				