6. HANDWASHING FACILITIES

Observations: Major violation:
Handwashing sink blocked with equipment stored in front of the sink. Also water hose scattered in front of sink. Corrected during inspection.

Minor Violation:
Handwashing sink in bar not maintained. No soap available. Correct immediately.

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: Raw chicken at 49-55F in 2 large containers stored next to the deep fryers. Corrected.
Ranch dressing at 48F at cold holding unit across from deep fryer. Correct immediately.

Maintain at 41F or below or track time and discard left over after max of 4 hours.

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)

11. REHEATING PROCEDURES FOR HOT HOLDING

Observations: Chili at 87F, cheese sauce at 88F at steam table; they were not heated before hot holding at steam table. Corrected by reheating.

Code Description: Potentially hazardous foods that are cooked, cooled, and subsequently reheated for hot holding shall be heated to a temperature of 165F for 15 seconds. Ready-to-eat food taken from a commercially processed hermetically sealed container, or from an intact package from a food processing plant shall be heated to a temperature of 135F for hot holding. (114016)

1b. FOOD SAFETY CERTIFICATION
**Observations:** Food safety certificate not available at facility. Correct in 2 weeks. According to employee manager is certified but certificate is not available at facility.

**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:** California food handler cards are not available for review. Correct within 30 days.

**NOTE:** Recommend placing all food handler cards inside a folder that contains manager food safety certificate and last routine inspection. Keep available at all times.

**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)

5a.HANDWASHING PROCEDURES

**Observations:** Employee didn't wash hands after handling broom and other non food items before putting on gloves to handle food. Corrected.

**Code Description:** Employees are required to wash their hands in the following situations: before engaging in food preparation, after touching bare skin, after using the toilet room, after coughing or sneezing, after eating, drinking, or using tobacco, after handling soiled equipment or utensils, as often as necessary during food preparation to prevent cross-contamination, when switching from working with raw to ready to eat foods, before donning gloves, before dispensing or serving food, after engaging in other activities that may contaminate hands. Hand sanitizer must be approved and shall only be applied to hands that are properly cleaned. (113952, 113953.3, 113953.4)

33.NONFOOD-CONTACT SURFACES CLEAN

**Observations:** Floor under and behind the equipment throughout the facility not clean (food debris etc). Clean in 3 days and maintain.<REPEAT VIOLATION>

- Dirt build up on fan guards in walkin refrigerator. Clean in 5 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: Ice build up inside reachin freezer near the cooking area. Correct/repair in 2 weeks.

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: 0 ppm sanitizer on wiping towels stored on prep table between uses. Correct 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 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)
Inspection receives a Yellow placard
Due to receipt of yellow placard, a reinspection will be conducted within 24-72 hours. Additional fees apply. To receive a green placard, all major violations must remain corrected. Posted placard may not be moved or blocked.

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### OBSERVATIONS

<table>
<thead>
<tr>
<th>Name on Food Safety Certificate</th>
<th>Expiration Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>Warewash</td>
<td></td>
</tr>
<tr>
<td>Chlorine (Cl)</td>
<td>50 ppm</td>
</tr>
<tr>
<td>Quaternary Ammonia (QA)</td>
<td>ppm</td>
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<tr>
<td>Heat</td>
<td>120 °F</td>
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<tr>
<td>Wiping Cloth</td>
<td>0 ppm</td>
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<tr>
<td>Water/Hot Water</td>
<td></td>
</tr>
<tr>
<td>Ware Sink Temp</td>
<td>120 °F</td>
</tr>
<tr>
<td>Hand Sink Temp</td>
<td>100 °F</td>
</tr>
</tbody>
</table>

**FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION**

- cheese / cold top / 42°F

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**NOTES**

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 manager / manager

Specialist: R. Singh Phone: (916) 214-6853

Co-Inspector: ________________________________

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