



County of Sacramento

Retail Food Facility Official Inspection Report

Date:	03/20/2024					
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ESTABLISHMENT NAME: FRIENDS WITH BEN	Permit Holder: FRIENDS WITH BENEDICTS MIMOSA HOUS					OSA HOUSE	
Address: 310 Palladio Pkwy Ste 713	NI-7876-21 123	City	Folsom	Zip Code	95630	Phone	(916) 618-4331
FA	PR			Type of Inspection			
FA0046262	PR0097039			INSPECT	ION		
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	e clas	ssified as "Major'	" pose an immediate th	reat to pub	lic health a	and have the

5a.HANDWASHING PROCEDURES

Observations: MAJOR VIOLATION- Observed employee crack egg with gloves and and touch bread without removing gloves or washing hands. 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)

7.HOT AND COLD HOLDING TEMPERATURES

Observations: MAJOR VIOLATION- Charizo, turkey, beans and salmon in cold top refrigerator measured 52-54F. All four foods were discarded. Do not store potentially hazardous foods in cold top refrigerator until repairs are made.

Cream cheese and melon in toppings cold top refrigerator measured 54F. Cream cheese and melon were discarded. Do not store melon or cream cheese in refrigerator until repairs are made.

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: MAJOR VIOLATION- Beans in steam table measured 118F. Beans were placed in steam table an hour earlier. Beans were reheated on stove. Corrected.

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)

33.NONFOOD-CONTACT SURFACES CLEAN

Observations: Observed standing water in refrigerator under grill. Repair within 48 hours. Repeat violation.

Observed food debris on floor under grill. Clean within 48 hours.





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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)

49.PERMIT REQUIREMENTS

Observations: Permit displayed is expired. Correct within 7 days.

Code Description: A food facility shall not be open for business without a valid permit. Permit shall be posted in a conspicuous place within the food facility. (114067(b, c), 114381, 114387)



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Address: 310 Palladio Pkwy Ste 713	City Fo		p Code <u>95630</u>	Phone (916) 618-4331
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Program Identifier	1110037003	111101	2011011	
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OBSERVATIONS				
Name on Food Safety Certificate Eliud	Moreno	Expiration Date	08/07/2027	- a
		m Heat 125 °F DD	DO A	
water or area controlled to the second	aternary Ammonia (QA) pp 5 °F Hand Sink Temp 104 °F	NAVI I CI 41-	BSAppm	
	anatoment Haranoni	Wiping Cloth	200 ppm QA	
FOOD ITEM / LOCATION / TEMP °F DOCUM				
pork / steam table / 157F	egg / cold	•		
beef / drawer / 41F gravy / walk in / 40F	rice / walk	in #2 / 40F		
milk / reach in / 40F	egg / waik	III #2 / 40F		
Inspection receives a Yellow placard Due to receipt of yellow placard, a rein green placard, all major violations mus	spection will be conducted wit			To receive a
STATUS	The person in charge is responsit	ole for ensuring that the above	e mentioned facility	is in compliance with all
☐ GREEN - Pass	applicable sections of the Californ assessed as authorized by currer			equired, tees may be
▼ YELLOW - Conditional Pass; Reinspection required				
RED- Closed; Suspension of permit to operate	25 Call 1975-85			
☐ Placard program not applicable at this time ACTIONS	Accepted by:			
☐ Photographic documentation obtained	Name and Title: omailed	roport to Eliud / Mas	agor	
☐ Compliance conference required	Name and Title: emailed	report to Ellua / Man	ayeı	
☐ Food / equipment impounded (50)	Specialist: C. Dorrou	gh	Phone: (916) 2	214-6627
Food safety education required; # of employees			(323) 2	
□ Permit Suspension; facility closure required	Co-Inspector:			