



| Date: | 02/28/2024 | |
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| ESTABLISHMENT NAME: PHO ABC INC | | | Permit Holder: <u>PHO</u> | ABC INC | | | |
|---|---------------------------|----------|---------------------------|-------------------------------|----------------|----------|----------------|
| Address: 7811 Greenback Ln | | City | Citrus Heights | Zip Code | 95610 | Phone | (916) 721-0206 |
| FA FA0003951 | PR PR0008787 | | | Type of Inspection INSPECT | 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 a | are clas | ssified as "Major" pose a | an immediate th | reat to public | c health | and have the |

5a.HANDWASHING PROCEDURES

Observations: Major Violation: Employee didn't wash hands after handling janitorial supplies before handling food items. 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)

6.HANDWASHING FACILITIES

Observations: Handwashing sink in kitchen blocked with food items and janitorial supplies stored in front of sink. Corrected.

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: Major violation:

- Meat wonton at 54F stored on top of cold top. Corrected by moving to refrigerator.

- Walkin refrigerator not working: all Food items at 51-54F (Cooked chicken, cooked beef (large pieces), Cooked pork, bbq pork, meat and sea food patties, batter fried chicken, eggs, bean sprouts, chow fun, chow mein, Tendons DISCARDED VOLUNTARILY>

Also meat balls, broth, raw beef, raw chicken, shrimp at 48-50F in walkin refrigerator.

- Imitation crab at 48F, shrimp at 49F at cold top. Corrected by moving out of temp food items to refrigerator.

Voluntary Condemnation and Destruction Report

The items listed below are unfit for human consumption or otherwise in violation of the following state or local health codes. Authority is found in the California Health and Safety Code. Listed below is the item description, quantity and reason for destruction. Reason for destruction is improper holding temperature.





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1) cooked chicken wrapped in plastic/ ~15 lbs

- 2) Beef large pieces cooked/ ~12 lbs
- 3) Beef cooked, sliced / ~10lbs
- 4) chow fun/~10 lbs
- 5) chow mein/~15 lbs
- 6) BBQ pork/ ~40lbs/ improper cooling.
- 7) sea food patties/ ~5 lbs
- 8) meat patties/ ~5 lbs.
- 9) cooked sliced pork/ ~2lbs
- 10) tendons/ ~ 20lbs

I hereby voluntarily agree to the condemnation and destruction of the above item(s).

I hereby further release the County of Sacramento, Environmental Management Department and its authorized agents from

any and all liability regarding the agreed voluntary condemnation and destruction.

METHOD OF DESTRUCTION:

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)

9.COOLING METHODS

Observations: BBQ pork at 50F cooling improperly in walki nrefrigerator, it was cooked on previous day according to emplyees. Discarded voluntarily.

Code Description: All potentially hazardous foods shall be rapidly cooled from 135F to 41F within 6 hours. The decrease in temperature from 135F to 70F shall occur within the first 2 hours. Cooling shall be done by one or more of the following methods: in shallow containers, separating food into smaller portions, adding ice as an ingredient, using an ice bath, stirring frequently, using rapid cooling equipment, or using containers that facilitate heat transfer. (114002, 114002.1)

1b.FOOD SAFETY CERTIFICATION

Observations: Food safety certificate not available. Correct in 7 days. <REPEAT VIOLATION- MULTIPLE TIMES>

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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.

<REPEAT VIOLATION- MULTIPLE 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)

13.FOOD IN GOOD CONDITION, SAFE, AND UNADULTERATED

Observations: Unclean container in use to store chicken in wrapped in plastic. Discarded voluntarily.

Code Description: Employees shall not commit any act that may cause the contamination or adulteration of food or food contact surfaces. Food shall be produced, prepared, stored, transported, and served, so as to be free from adulteration and spoilage. Food is considered adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. Containers previously used to store poisonous or toxic materials shall not be used to store food, utensils, or single-use articles. Utensils used for tasting shall be discarded or washed, rinsed, and sanitized between tastings. Ice used as a medium for cooling food and beverages shall not be offered for consumption. Food shall be inspected upon receipt and prior to any use, storage, or resale. Shellstock shall be reasonably free of mud; dead shellfish and shellfish with broken shells shall be discarded. (113967, 113976, 113980, 113988, 113990, 114035, 114039.2, 114167, 114254.3)

26.THAWING METHODS

Observations: Observed improper thawing of frozen meat on shelving rack. Corrected during inspection by immersing inside cold running water.

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)

33.NONFOOD-CONTACT SURFACES CLEAN

Observations: Dust build up on ceiling panes above cooking area. Correct in 5 days.

Code Description: Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food





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residue, and other debris. Interior premises of a food facility shall be kept clean. (114115(b), 114257)

39.TEMPERATURE MEASURING DEVICES

Observations: Refrigeration units lacks a visible thermometer. Provide near door.

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 temperature warewashing machines. (114157, 114159)

40.WIPING CLOTHS STORAGE AND USE

Observations: 0 ppm sanitizer on wiping towels stored on prep tables 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)

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OBSERVATIONS

| Name on Food Safety Certificate | Expiration Date |
|--|---|
| Warewash Chlorine (CI) <u>50</u> ppm Water/Hot Water Ware Sink Temp | Quaternary Ammonia (QA) ppm Heat°F DDBSAppm 120 °F Hand Sink Temp 100 °F Wiping Cloth ppm |

FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

NOTES

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.

| STAT | JS | The person in charge is responsible for ensuring that the above mentioned facility is in compliance with a | | | |
|-------|--|---|--|--|--|
| | 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. | | | |
| | 'ELLOW - Conditional Pass; Reinspection required | | | | |
| D F | RED- Closed; Suspension of permit to operate | | | | |
| D F | Placard program not applicable at this time | Accepted by: | | | |
| ACTIC | DNS | | | | |
| D F | Photographic documentation obtained | Name and Title: Emailed to manager / manager | | | |
| | Compliance conference required | | | | |
| D F | ood / equipment impounded (50) | Specialist: R. Singh Phone: (916) 214-6853 | | | |
| D F | ood safety education required; # of employees | | | | |
| D F | Permit Suspension; facility closure required | Co-Inspector: | | | |

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