





County of Sacramento

Date: 02/23/2024 Page: 1 of 4

Retail Food Facility Official Inspection Report

| ESTABLISHMENT NAME: GOLDEN CORRAL | TABLISHMENT NAME: GOLDEN CORRAL Permit Holder: MOHAMMAD AZAD | | | |
|--|--|------------------------------|---------------------------------|----------------------|
| Address: 4940 Watt Ave | Cit | North Highlands | Zip Code <u>95660</u> | Phone (916) 348-4396 |
| FA0006686 | PR PR0087336 | | Type of Inspection REINSPECTION | |
| 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 ai | n immediate threat to public | health and have the |

6.HANDWASHING FACILITIES

Observations: Handwashing sink in chicken cooking area lacking paper towels. 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))

8.TIME AS A PUBLIC HEALTH CONTROL

Observations: Facility uses time as health control for food items at buffet line. The time not tracked correctly. The time tracked with stickers printed in machine that you can't adjust and time doesn't adjust with day light saving time change. so, the time on stickers is one hour later than actual time on clock. Track time correctly write down correct discard time on all food items. Correct immediately.

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: Sensor plastic tubes inside both ice machines had black residue build up. Clean today.

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))

33.NONFOOD-CONTACT SURFACES CLEAN

Observations: Dust build up on several ventilation food filters.

- Grease residue build up beneath cooking equipment at fry station.
- Black residue build up on the floor in various areas throughout facility.
- Dust build up on fan guards inside walk-in cooler and several reach-in coolers. Clean and maintain within 7 days. REPEAT VIOLATION





County of Sacramento

Date: 02/23/2024 Page: 2 of 4

Retail Food Facility Official Inspection Report

| ESTABLISHMENT NAME: GOLDEN CORRAL | | Permit Holder: MOHA | AMMAD AZAD | |
|---|---------------------------------|----------------------------|------------------------------|-----------------------|
| Address: 4940 Watt Ave | City | North Highlands | Zip Code <u>95660</u> | Phone (916) 348-4396 |
| FA | PR | | Type of Inspection | |
| FA0006686 | PR0087336 | | REINSPECTION | |
| Program Identifier | | | | |
| Items listed on this report as violations do not meet to All violations must be corrected within specified time potential to cause foodborne illness. All major violati | frame. Violations that are clas | ssified as "Major" pose ar | n immediate threat to public | c health and have the |

- Dust hanging of the ceiling above open containers with butter at BIG 3 station. Clean today.

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: Back left leg of three compartment sink is being propped up with a hotel pan. Provide a leg extension and remove hotel pan within 30 days. CHRONIC REPEAT VIOLATION - A half portion of metro shelf storing packages with dry breading powder at dry storage room was nesting on the floor. Repair shelf as required and ensure food stored at least 6 inches above floor. Correct within 3 days. - Exposed wires observed at dry storage room (shown to manager). Cover as required within 2 days. - Heavy ice build up on condenser unit, shelves, and containers/boxes with food inside walk-in freezer. Condensation ice build up on condenser unit inside meat walk-in cooler. Do not store any food below leaks. Investigate leaks and repair as required within 7 days. REPEAT VIOLATION

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)

41.PLUMBING FIXTURES AND BACKFLOW PREVENTION

Observations: - Found multiple drain pipes nesting inside floor sinks (various stations and at warewash area). Provide at least 1 inch air gap within 7 days. CHRONIC REPEAT VIOLATION - Observed leak beneath 3-comp prep sink at front area, beneath 3-comp warewash sink, beneath dish machine, beneath both dump sinks across from dish machine, and beneath 1-comp sink at meat prep area. Repair all leaks within 7 days. REPEAT VIOLATION - Proper extension drain pipe missing beneath 1-comp front prep sink. Water observed splashing into surrounded area instead of nearby floor sink. Provide required pipe with at least 1 inch air gap within 7 days.

Code Description: Steam tables, ice machines, ice bins, food preparation sinks, display cases, walk-in refrigeration units, and other similar equipment that discharge liquid waste shall drain into a floor sink with an air gap or other approved type of receptor. Plumbing and plumbing fixtures shall be maintained so as to prevent contamination, shall be kept clean, fully operative, and in good repair. The potable water supply shall be protected with a backflow or back siphonage protection device. Any hose used for potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269)

45.FLOOR, WALL, AND CEILING FINISHES







County of Sacramento

Date: 02/23/2024 Page: 3 of 4

Retail Food Facility Official Inspection Report

| ESTABLISHMENT NAME: GOLDEN CORRAL | | | Permit Holder: N | MOHAMI | MAD AZA | ND | | |
|--|--------------------------|---------|----------------------|------------|------------------|--------------|-----------|----------------|
| Address: 4940 Watt Ave | | City | North Highlan | nds | _ Zip Code | 95660 | Phone | (916) 348-4396 |
| FA | PR | | | Ty | pe of Inspection | | | |
| FA0006686 | PR0087336 | | | | REINSPE | CTION | | |
| Program Identifier | | | | | | | | |
| Items listed on this report as violations do not meet to All violations must be corrected within specified time potential to cause foodborne illness. All major violations | frame. Violations that a | re clas | ssified as "Major" p | oose an im | mediate thr | reat to publ | ic health | and have the |

Observations: - Cove base tiles coming off the wall in meat department prep area. Some areas had missing cove base tiles. Several areas had unapproved expanding foam used instead of proper grout/sealer. Install/seal cove base tiles with approved sealer within 60 days. REPEAT VIOLATION - Large opening observed near ventilation hood at BiG 3 station. Also, ceiling vents were missing above upright cooler at BIG 3 station and above front 3-comp prep sink. Correct as required within 7 days. - Opening in wall observed beneath 3-comp prep sink. Seal with approved material or install cover within 30 days.

Code Description: Food facilities shall be fully enclosed in a building consisting of permanent floors, walls, and an overhead structure that meets minimum standards. The walls and ceiling shall be smooth, durable, nonabsorbent, and easily cleanable. Flooring and base coving shall be smooth, durable, and made of approved nonabsorbent material that is easily cleanable. Floor surfaces shall be coved at the juncture of the floor and wall with a 3/8 inch minimum radius and shall extend up the wall at least 4 inches. (114143 (d), 114266, 114268, 114271, 114272)



ESTABLISHMENT NAME:

GOLDEN CORRAL

County of Sacramento

Date: 02/23/2024 Page: 4 of 4

Retail Food Facility Official Inspection Report

Permit Holder: MOHAMMAD AZAD

| Address: 4940 Watt Ave | City North High | lands Zip Code 95660 Phone (916) 348-439 |
|--|--|--|
| FA TARREST TO THE TAR | PR | Type of Inspection |
| FA0006686 Program Identifier | PR0087336 | REINSPECTION |
| | | |
| All violations must be corrected within specified time | eframe. Violations that are classified as "Majo | ealth and Safety Code commencing with section 7; 113700. or" pose an immediate threat to public health and have the appliance may warrant immediate closure of the food facility. |
| OBSERVATIONS | | |
| Name on Food Safety Certificate | Expira | ation Date |
| Warewash Chlorine (CI)ppm Qua | aternary Ammonia (QA) ppm He | at°F DDBSAppm |
| Water/Hot Water Ware Sink Temp | | ping Cloth ppm |
| FOOD ITEM / LOCATION / TEMP °F DOCUM | ENTATION | |
| TOOD ITEM / LOCATION / TEMP 1 DOCUM | LIVIATION | |
| NOTES NOTES | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| STATUS | The person in charge is responsible for ens | uring that the above mentioned facility is in compliance with all |
| ☑ GREEN - Pass | applicable sections of the California Health assessed as authorized by current Sacram | and Safety Code. If a reinspection is required, fees may be ento County Code, Chapter 6.99.150. |
| ☐ 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 | Name and Title: Emailed to man | nager / manager |
| Compliance conference required | One siglist: | Dhana |
| Food / equipment impounded (50) | Specialist: R. Singh | Phone: (916) 214-6853 |
| ☐ Food safety education required; # of employees ☐ Permit Suspension; facility closure required | Co-Inspector: | |
| - remit odopension, identify diosare required | | |