



Date:	02/23/2024
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ESTABLISHMENT NAME: GOLDEN CORRAL

Permit Holder: MOHAMMAD AZAD

Address: 4940 Watt Ave

City North Highlands

Zip Code 95660

Phone (916) 348-4396

FA FA0006686	PR PR0087336	Type of Inspection REINSPECTION
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Program Identifier

Items listed on this report as violations do not meet the requirements set forth in the California Health and Safety Code commencing with section 7; 113700. All violations must be corrected within specified timeframe. Violations that are classified as "Major" pose an immediate threat to public health and have the potential to cause foodborne illness. All major violations must be corrected immediately. Non-compliance may warrant immediate closure of the food facility.

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.

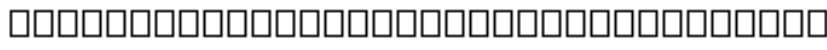
Code Description: Food contact surfaces, utensils, and equipment shall be cleaned and sanitized at the following times: before each use with different type of raw food of animal origin, when changing from raw food to ready to eat food, between uses with raw produce and potentially hazardous food, before 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

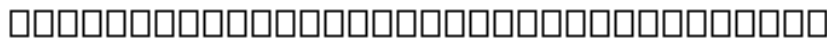
Observations: Dust build up on several ventilation food filters.

- 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 - Environmental Management Department
11080 White Rock Road - Suite 200 - Rancho Cordova, CA 95670 - Telephone: 916/875-8440 - Fax: 916/875-8513
<http://emd.saccounty.gov/EH>



County of Sacramento - Environmental Management Department
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County of Sacramento

Retail Food Facility Official Inspection Report

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OBSERVATIONS

Name on Food Safety Certificate _____ Expiration Date _____

Warewash Chlorine (Cl) _____ ppm Quaternary Ammonia (QA) _____ ppm Heat _____ °F DDBSA _____ ppm

Water/Hot Water Ware Sink Temp _____ °F Hand Sink Temp _____ °F Wiping Cloth _____ ppm

FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

NOTES

STATUS
<input checked="" type="checkbox"/> GREEN - Pass
<input type="checkbox"/> YELLOW - Conditional Pass; Reinspection required
<input type="checkbox"/> RED- Closed; Suspension of permit to operate
<input type="checkbox"/> Placard program not applicable at this time
ACTIONS
<input type="checkbox"/> Photographic documentation obtained
<input type="checkbox"/> Compliance conference required
<input type="checkbox"/> Food / equipment impounded (50)
<input type="checkbox"/> Food safety education required; # of employees _____
<input type="checkbox"/> Permit Suspension; facility closure required

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: _____