



County of Sacramento

Retail Food Facility Official Inspection Report

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ESTABLISHMENT NAME: CAFE DOLCE			Permit Holder: ARI	ACHANE WIN	<u>ICHESTE</u>	<u>R</u>	
Address: 3140 Gold Camp Dr Ste 190		City	Rancho Cordova	Zip Code	95670	_ Phone	(916) 476-6027
FA	PR			Type of Inspection			
FA0003827	PR153229			INSPECT	ION		
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.							
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7.HOT AND COLD HOLDING TEMPERATURES

Observations: The following potentially hazardous foods (PHFs) were observed out of proper holding temperature:

MAJOR VIOLATION

- chicken breast, roast beef, turkey ham, at 58-60 F in shallow cold top insert in prep line. Relocated to a colder refrigerator unit. Corrected

MINOR VIOLATION

- cream cheese at 49 F in cold top insert. Correct immediately.

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)

14b.WAREWASHING AND SANITIZING PROCEDURES

Observations: MAJOR VIOLATION

Dishes/equipment/food contact surface washed manually without an approved food contact sanitizer. Corrected at the end of inspection.

Code Description: Food-contact surfaces and multiservice utensils shall be effectively washed, rinsed, and sanitized to remove or completely loosen soils by use of manual or mechanical methods. The temperature of the automatic warewashing unit shall meet manufacturers specifications. Manual sanitation shall be accomplished during the final rinse by contact with solution containing 100 ppm available chlorine or 200 ppm quaternary ammonium. Mechanical sanitization shall be accomplished in the final rinse by achieving a utensil surface temperature of 160F or by contact with solution containing 50 ppm available chlorine. After cleaning and sanitizing, equipment and utensils shall be air dried. (114097, 114099.1, 114099.2, 114099.4, 114099.6, 114099.7, 114101, 114105, 114109, 114111, 114185.3 (a-c))

1b.FOOD SAFETY CERTIFICATION

Observations: Food Manager Certificate (Food Safety Education) for facility not available upon request. Correct within 30 days.

NOTE: Facility has been operating since August 2023.

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)





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ESTABLISHMENT NAME: CAFE DOLCE		_ P	ermit Holder:	ARIAC	HANE WIN	CHESTE	<u>R</u>	
Address: 3140 Gold Camp Dr Ste 190		City	Rancho Cor	rdova	Zip Code	95670	Phone	(916) 476-6027
FA0003827	PR 153229				Type of Inspection INSPECT	ION		
Program Identifier								
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23. VERMIN AND ANIMAL CONTAMINATION

Observations: One dying cockroach on the floor in the hallway near the rear door. Corrected during inspection. NOTE: Facility has regular pest control service, per PIC.

Code Description: A food facility shall at all times be equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin, including, but not limited to rodents and insects. Service animals as defined in section 113903 may be permitted in areas that are not used for food preparation and that are usually open for consumers if a health or safety hazard will not result from the presence or activities of the service animal. (113903, 114259, 114259.1, 114259.4, 114259.5)

33.NONFOOD-CONTACT SURFACES CLEAN

Observations: Unclean floors under equipment in prep line, cabinet below espresso machine with old food debris, and residue accumulation. Clean within 3 days and maintain regularly.

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: Rusty, peeled off metal storage rack inside walk in cooler. Seal, repaint, with approved material or replace within 30 days.

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)

36.EQUIPMENT STORED IN APPROVED LOCATION

Observations: Boxes of to-go cups stored on the floor near the counter. Correct today.

Code Description: Clean equipment, utensils, linens, and single-use articles shall be stored at least six inches above the floor in an approved location within the fully enclosed permitted food facility. Clean equipment, utensils, linens, and single-use articles shall not be exposed to splash, dust, vermin or other forms of contamination. Non-food items shall be stored and displayed separate from food and food-contact surfaces. During pauses in food preparation utensils shall be stored with handles above the top of the food, on a clean sanitized surface, in running water, or in water that is at least 135F. Single-use





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ESTABLISHMENT NAME: CAFE DOLCE			Permit Holder: ARIAC	CHANE WIN	CHESTE	<u>R</u>	
Address: 3140 Gold Camp Dr Ste 190		City	Rancho Cordova	Zip Code	95670	_ Phone	(916) 476-6027
FA 0002027	PR PR153229			Type of Inspection	ION		
FA0003827 Program Identifier	PR153229			INSPECT	ION		
NOAN TAIM ON DETAIL WOOD							
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.							

articles and multiservice utensils shall be handled, displayed, and dispensed so that contamination of food and lip-contact surfaces is prevented. Pressurized cylinders shall be securely fastened to rigid structure. (114074, 114081, 114119, 114161, 114172, 114178, 114179)

45.FLOOR, WALL, AND CEILING FINISHES

Observations: Observed deteriorated flooring below back hand sink, ware washing area. Flooring has lifted up from foundation, and corners of floor sink. Correct 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:

CAFE DOLCE

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Permit Holder: ARIACHANE WINCHESTER

Address: 3140 Gold Camp Dr Ste 190	City Rancho Cordova	Zip Code 95670 Phone (916) 476-6027				
FA 000007	PR	Type of Inspection				
FA0003827 Program Identifier	PR153229	INSPECTION				
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OBSERVATIONS						
Name on Food Safety Certificate unavai	lable Expiration Date					
	ternary Ammonia (QA) ppm Heat° Second For the Heat°					
FOOD ITEM / LOCATION / TEMP °F DOCUME	NTATION					
ambient temperature / walk in cooler / 3 meatballs / steam table / 135F						
<u>NOTES</u>						
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.						
	1 The name of the state of the	h				
STATUS	The person in charge is responsible for ensuring that to applicable sections of the California Health and Safety	ne above mentioned facility is in compliance with all Code. If a reinspection is required, fees may be				
☐ GREEN - Pass YELLOW - Conditional Pass; Reinspection required	assessed as authorized by current Sacramento Count	y Code, Chapter 6.99.150.				
RED- Closed; Suspension of permit to operate						
Section Policy Policy Contract of the Contract	N CHI 1075-85					
Placard program not applicable at this time	Accepted by:					
ACTIONS Department of the composition obtained						
☐ Photographic documentation obtained ☐ Compliance conference required	Name and Title: Report emailed to Ariac	chnae / PIC				
☐ Food / equipment impounded (50)	Specialist: E Abelardo	Phone: (016) 501 0701				
☐ Food safety education required; # of employees	E. Abelardo	(916) 591-0701				
☐ Permit Suspension; facility closure required	Co-Inspector:					