







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>









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ESTABLISHMENT NAME: FRESH OFF DA BOATPermit Holder: CHEF T'S KITCHEN LLC

Address: 1515 Sports Dr Ste 100

City Sacramento

Zip Code 95834

Phone (916) 273-0473

FA FA0030496	PR PR153373	Type of Inspection INSPECTION
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.

## 9.COOLING METHODS

**Observations:** Cooked quinoa rice was improperly cooling in walk-in cooler. Item was fully covered. Internal temperature measured at 67. Food has not exceeded second time and temperature limit. Proper cooling method initiated. Corrected during inspection.

**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)

## 19.CONSUMER ADVISORY FOR UNDERCOOKED FOOD

**Observations:** Facility is selling raw tuna bowl without disclosure and consumer advisory for undercooked food on the menu. Correct within 7 days.

Consumer advisory for undercooked food handout provided via email.

**Code Description:** Raw or undercooked food may not be served to the consumer unless both of the following conditions are met. First, the food facility discloses in writing to the consumer either of the following: specific products can be #cooked to order# or specific products are raw or undercooked or contain ingredients that are raw or undercooked. Second, the food facility reminds the consumer in writing of the risk associated with consuming raw or undercooked food. Confectionery food containing more than 0.5% alcohol may not be served to the consumer unless the food facility notifies the consumer orally or in writing that the food items contains more than 0.5% alcohol. (114093, 114093.1, 114012)

## 26. THAWING METHODS

**Observations:** Observed improper thawing of frozen raw chicken at room temperature. Education provided. Corrected during inspection.

**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)

## 27.FOOD PROTECTED FROM CONTAMINATION

**Observations:** Raw ground beef stored above raw fish inside reach-in refrigerator. Raw chicken stored above raw fish and taro inside upright freezer. Education provided. Correct immediately.





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- Observed opened food in walk-in cooler. Correct immediately.

**Code Description:** Food shall be protected from contamination during transportation, storage, preparation, holding, and display. Food and condiments on display shall be protected from contamination by the use of dispensers, packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed. Only prepackaged non-potentially hazardous food or uncut produce may be displayed or sold outdoors if under overhead cover. Bulk milk dispensing tubes shall be cut diagonally at minimum one inch from the dispensing head. Open-air barbecues shall be separated from public access. (113984, 113986, 114060, 114069, 114077, 114089.1 (c), 114143 (c-d), 114073)

## 29.IDENTIFICATION AND STORAGE OF TOXIC SUBSTANCES

**Observations:** Spray bottle with unidentified liquid contents found on shelf. Label with name of content within 7 days.

**Code Description:** All poisonous substances, detergents, sanitizers, and cleaning compounds shall be stored to prevent contamination of food, equipment, utensils, linens, and single-use articles. Only pesticides that are necessary and specifically approved for use in a food facility may be used. Containers of poisonous or toxic materials shall have a legible manufacturer's label or if taken from bulk supplies shall be clearly and individually identified with the common name of the material. (114254, 114254.1, 114254.2)

### 30a.FOOD STORED IN APPROVED LOCATION

**Observations:** Observed bag of taro stored on floor in walk-in cooler. Correct immediately.

**Code Description:** Food items shall be stored at least six inches above the floor in an approved location within the fully enclosed permitted food facility. Food shall not be exposed to splash, dust, vermin, or other forms of contamination or adulteration. Prepackaged food may not be stored in direct contact with ice if the food is subject to the entry of water because of the nature of it's packaging. Non-prepackaged food may not be stored in direct contact with undrained ice. (114047, 114049, 114053, 114055, 114069 (b))

### 33. NONFOOD-CONTACT SURFACES CLEAN

**Observations:** Observed dust on ceiling around air vent. Clean within 7 days.

- Observed food debris under front counter food warmer. Clean within 7 days.

**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)

## 34. WAREWASHING FACILITIES AND TESTING METHODS









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- CO2 tank not secured to a rigid post. Correct within 7 days.
- Box of plastic containers and lids stored on floor behind front counter. Store box 6" off the floor. Correct within 7 days.

**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 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)

## 39.TEMPERATURE MEASURING DEVICES

**Observations:** Reach-in refrigeration unit in kitchen lacks a visible thermometer. Provide near door within 7 days.

**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)

## 41.PLUMBING FIXTURES AND BACKFLOW PREVENTION

**Observations:** Found Y-splitter connection installed on mop sink faucet with connection to hose at each end without a secondary back flow device. Atmospheric vacuum breaker becomes obsolete at the addition of a Y-connector. Attach a back flow at the end of the Y-splitter connecting to the water hose. Correct in 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)

#### 44b. APPROPRIATE USE OF EQUIPMENT

**Observations:** Observed floor mat in 3 comp sink basin. Per owner, they have been washing floor mat at 3 comp sink. Discontinue practices. Education provided. Corrected during inspection.







# 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 120 °F Hand Sink Temp 100 °F Wiping Cloth \_\_\_\_\_ ppm

### FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

cheese sauce / steam table / 160F rumala / walk-in cooler / 38F  
cooked vegetables / walk-in cooler / 38F

### NOTES

<b>STATUS</b>
<input type="checkbox"/> GREEN - Pass
<input type="checkbox"/> YELLOW - Conditional Pass; Reinspection required
<input checked="" type="checkbox"/> RED- Closed; Suspension of permit to operate
<input type="checkbox"/> Placard program not applicable at this time
<b>ACTIONS</b>
<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 checked="" 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: sent via email to / Chef T / Owner

Specialist: T. Chang Phone: (916) 591-2410

Co-Inspector: \_\_\_\_\_