



Date:	04/18/2024
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ESTABLISHMENT NAME: FRESH OFF DA BOA	Δ <u>Τ</u>		Permit Holder: _	CHEF T'S KITCH	EN LLC		
Address: 1515 Sports Dr Ste 100		City	Sacramento	Zip Code	95834	Phone	(916) 273-0473
FA	PR			Type of Inspection			
FA0030496	PR153373			INSPECT	ION		
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	ire clas	sified as "Major" p	ose an immediate t	nreat to pub	lic health	and have the

7.HOT AND COLD HOLDING TEMPERATURES

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

- Frozen raw chicken thawing in water at room temperature measured at 57 F. Food has been out of temperature for less than 4 hours. Food transferred to walk-in cooler.

MINOR VIOLATIONS:

- diced hams / reach-in refrigerator cold top / 45 F
- ground beef / reach-in refrigerator / 45 F
- raw fish / reach-in refrigerator / 45 F
- cooked vegetables / reach-in refrigerator / 43 F
- diced tuna / cold table at front / 45 F
- diced tomatoes / cold table at front / 44 F
- cooked eggplant / cold table at front / 48 F

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 CLOSURE - Facility lacks sanitizer for ware washing. Re-inspection is required to reopen.

NOTICE OF TEMPORARY SUSPENSION OF HEALTH PERMIT AND IMMEDIATE CLOSURE OF FOOD FACILITY

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states "If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

The violations for which this action is taken and associated sections of the Health and Safety Code (H&SC) are as follows:

Section 114095, 114097, 114099.6 & 114099.7 H&SC: Failure to provide warewashing and/or sanitizing equipment or supplies.





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You have the right to make a written request for a hearing to the Environmental Health Division located at 11080 White Rock Road Ste 200., Rancho Cordova, CA 95670, within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call Environmental Health for a reinspection to reinstate the permit to operate. Phone: (916) 875-8440.

Supervisor Consulted: Jeff Czapla

INSPECTION RECEIVES A RED PLACARD

Due to receipt of red placard, a reinspection will be conducted prior to permit being reinstated. Additional fees apply. To receive a green placard, uncorrected major violation(s) must be corrected. Posted placard may not be moved or blocked.

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))

22.SEWAGE AND WASTEWATER DISPOSAL

Observations: MAJOR CLOSURE - 3 comp sink is clogged. Facility unable to conduct proper ware washing at 3 comp sink in three days. Eliminate clog immediately. Re-inspection is required to reopen.

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The violations for which this action is taken and associated sections of the Health and Safety Code (H&SC) are as follows:

Section 114197 - 114201 H&SC: Failure to properly dispose of sewage through a sewer system.

You have the right to make a written request for a hearing to the Environmental Health Division located at 11080 White Rock





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Code Description: Liquid waste shall be disposed of through the approved plumbing system that discharges into the public sewerage or into an approved private sewage disposal system. Grease traps and grease interceptors shall be easily

accessible for servicing. (114197, 114201)

1a.DEMONSTRATION OF KNOWLEDGE

Observations: Owner stated that they have been washing dishes at food prep sink. Discontinue practice. Ware washing must be conducted at functional 3 comp sink. Education provided.

Code Description: All food employees shall have adequate knowledge of, and shall be properly trained in, food safety as it relates to their assigned duties. (113947)

1b.FOOD SAFETY CERTIFICATION

Observations: Food safety certification unavailable. Maintain copy in facility within 60 days.

Note: Facility has opened for business for more than 3 months.

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: Food handler cards for all employees who need them were not available for review. Correct within 30 days.

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)





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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 that 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 that 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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All violations must be corrected within specified tim					21 2223 517		
potential to cause foodborne illness. All major viola	itions must be corrected i	mmed	iately. Non-compliance m	nay warrant imi	mediate clos	sure of th	e food facility.

- 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 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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Observations: Facility lacks sanitizer test strip at ware washing station. Correct within 7 days.

Code Description: Facilities that prepare food shall be equipped with a manual warewashing sink that has at least three compartments with two integral metal drainboards. A two compartment sink that was installed before January 1, 1996, need not be replaced when used in approved manner. Sink compartments shall be large enough to accommodate immersion of the largest equipment and utensils used. Mechanical warewashing machine shall be operated in accordance with manufacturer's specifications. Testing materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing. (113984(e), 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

35.EQUIPMENT APPROVED AND MAINTAINED

Observations: Found the following equipment in facility that is not compliant with sanitation certification standards at retail food facilities in California:

- stand mixer
- front counter food warmer

Remove stand mixer within 4 months.

Provide proof of sanitation certification for food warmer to changtou@saccounty.gov within 7 days or remove equipment.

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, 114165, 114165, 114169, 114175, 114177, 114180)

36.EQUIPMENT STORED IN APPROVED LOCATION

Observations: In-use utensils (rice scoop, spatula) stored in stagnated water at 77 F. Store in-use utensils in ice water at 41 F and below, acidic solution with pH below 4.6, hot water at 135 F and above, or provide time tracking to clean utensils every 4 hours. Correct immediately.

- Cup inside the bin of flour is apparently being used as a scoop. Provide scoop with handle, and ensure that handle is out of contact with the rice within 7 days.

- Observed chopping knife stored behind faucet of 3 comp sink. Store knife in a dry and sanitary location. Corrected during inspection.





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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.





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Code Description: Employees shall not clean their hands in a sink used for food preparation, warewashing, or in a service sink or a curbed cleaning facility used for the disposal of mop water and similar liquid waste. A handwashing facility shall not be used for purposes other than handwashing. Food preparation sinks, handwashing lavatories, and warewashing equipment shall not be used for the cleaning of maintenance tools, the preparation or holding of maintenance materials, or the disposal of mop water and similar liquid wastes. Open-air barbecue or outdoor wood-burning oven shall be operated on the same premises as, in reasonable proximity to, and in conjunction with, a permanent food facility that is approved for food preparation. (113953.1 (b-d), 114123, 114143 (a,b), Exception 114125)

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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OBSERVATIONS

Name on Food Safety Certificate	Expiration Date
Warewash Chlorine (CI)ppm Water/Hot Water Ware Sink Temp	Quaternary Ammonia (QA) ppm Heat°F DDBSAppm 120 °F Hand Sink Temp100 °F Wiping Cloth ppm
FOOD ITEM / LOCATION / TEMP °F DO	CUMENTATION

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



STA	TUS	The person in charge is responsible for ensuring that the above mentioned facility is in compliance with all		
	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.		
	YELLOW - Conditional Pass; Reinspection required	assessed as autionzed by current bacramento county code, chapter 0.00. 100.		
	RED- Closed; Suspension of permit to operate			
	Placard program not applicable at this time	Accepted by:		
AC	TIONS			
	Photographic documentation obtained	Name and Title: sent via email to / Chef T / Owner		
	Compliance conference required			
	Food / equipment impounded (50)	Specialist: T. Chang Phone: (916) 591-2410		
	Food safety education required; # of employees			
	Permit Suspension; facility closure required	Co-Inspector:		
	Cou	nty 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