



Date:	02/15/2024		
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ESTABLISHMENT NAME: INTERNATIONAL CAT	ERING BON	Permit Holder:	ELENA MAZUR			
Address: 3701 Marysville Blvd		city Sacramento	Zip Code	95838	_ Phone	(916) 712-8759
FA	PR		Type of Inspection			
FA0005170	PR0005690		INSPECT	ION		
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 violation	frame. Violations that are	classified as "Major"	pose an immediate th	reat to publi	ic health a	and have the

6.HANDWASHING FACILITIES

Observations: MAJOR

Observed the restroom's paper towel dispenser unable to dispense paper towels at the time of inspection. Owner provided paper towels today. 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))

23.VERMIN AND ANIMAL CONTAMINATION Observations: MAJOR/CLOSURE

Observed German cockroach activity in the following areas:

- 3 live nymphs on the pipe/wall of the kitchen's hand washing sink.
- 1 live nymph underneath the kitchen's ware washing sink by the grease trap.
- 4 egg sacs on the wall soap dispenser at the kitchen's ware washing sink.
- 1 egg sac on the floor of the employee restroom.
- 25 dead nymphs on the door frame leading to the kitchen.
- 1 dead adult, 3 dead nymphs, and fecal matter each inside the cabinet underneath the restroom's hand washing sink.
- 1 dead nymph on the floor near the prep table and unused oven area.
- 1 dead nymph on the shelf by paper cups near the unused oven area.
- 1 dead nymph on the floor in the hall way near the restroom.
- 3 dead nymphs on the floor under the 3-compartment sink in the dry storage area.
- 2 dead nymphs on the floor in the break area by the office.
- fecal matter near the mop sink.
- fecal matter on an unused cutting board and fire extinguisher sticker near the roll up door.
- fecal matter above the restroom's hand washing sink.
- fecal matter on a wall outlet above the kitchen's hand washing sink.
- fecal matter on the raw wood between the kitchen and dry storage's 3-compartment sink.
- fecal matter on the ansul system lines at the cook's line.
- fecal matter under the exposed FRP at the kitchen's ware washing sink.
- fecal matter on the electrical lines for the AC unit by the walk in refrigerator.
- fecal matter on the walk in refrigerator's door by the gaskets.

Pest control was contacted and arrived at the end of inspection. Last pest control service was conducted 3 weeks ago.





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FA	PR			Тур	e of Inspection			
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Program Identifier								
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Cockroach activity inside a food establishment constitutes an eminent threat to public health and warrants immediate closure of the facility. CORRECT IMMEDIATELY. REPEAT VIOLATION.

In order for the facility to reopen the following criteria must be met.

1) Abate cockroach activity.

- 2) Clean and sanitize all areas affected.
- 3) Have site visit by professional pest control company.

4) Remove all harborage areas and seal all access points.

5) Call for reinspection at (916) 875-8440

6) Pass reinspection.

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 114259.1 H&SC: Food is subject to contamination from vermin.

You have the right to make a written request for a hearing to the Environmental Health Division located at 11080 White Rock Rd. Suite 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 S. LePage

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)





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38.VENTILATION AND LIGHTING

Observations: Observed 4 lights out in the ventilation hood. Correct within 4 days. REPEAT VIOLATION.

Code Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by health and building department. Canopy-type hoods shall extend six inches beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, air shaft, or light-switch activated exhaust fan. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149, 114149.1, 114149.2, 114149.3, 114252.1)

44a.PREMISES KEPT FREE OF UNUSED EQUIPMENT

Observations: Observed various unused equipment (ex: rotating oven, oven by the delivery door, refrigerators, espresso machine, grill, dish washing machine, etc.) on site. Remove within 30 days.

Code Description: The premises of a food facility shall be kept free of items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used. (114257, 114257.1.)

44b.APPROPRIATE USE OF EQUIPMENT

Observations: Per owner, the 3-compartment ware washing sink is also used as a prep sink. Facility has a 3-compartment sink in the dry storage room. Ensure ware washing sink and prep sink are used for their intended purpose today.

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)

45.FLOOR, WALL, AND CEILING FINISHES

Observations: Observed unfinished drywall and exposed wood between the kitchen and the dry storage 3-compartment sink. Provide a surface that is durable, easily cleanable, and non-absorbent within 30 days.

Observed cove base tiles missing by the stand mixer in the kitchen. Provide within 30 days.



SACRAMENTO

County of Sacramento Retail Food Facility Official Inspection Report

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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)

49.PERMIT REQUIREMENTS

Observations: Observed EMD's permit expired. Correct within 7 days.

Code Description: A food facility shall not be open for business without a valid permit. Permit shall be posted in a conspicuous place within the food facility. (114067(b, c), 114381, 114387)

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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Address: 3701 Marysville Blvd	City Sacramento	Zip Code <u>95838</u> Phone <u>(916)</u> 712-8759
FA	PR	Type of Inspection
FA0005170	PR0005690	INSPECTION
Program Identifier		
All violations must be corrected within specified time	the requirements set forth in the California Health and S eframe. Violations that are classified as "Major" pose an ions must be corrected immediately. Non-compliance m	immediate threat to public health and have the

OBSERVATIONS

Name on Food Safety Certificate	Expiration Date
Warewash Chlorine (CI)ppm Water/Hot Water Ware Sink Temp	Quaternary Ammonia (QA) 400 ppm Heat°F DDBSAppm 120 °F Hand Sink Temp 100 °F Wiping Cloth ppm

FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION



STATUS	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						
RED- Closed; Suspension of permit to operate						
Placard program not applicable at this time	Accepted by:					
ACTIONS						
Photographic documentation obtained	Name and Title: sent via email to Elena Mazur / Owner					
Compliance conference required						
Food / equipment impounded (50)	Specialist: M. Boatright Phone: (916) 206-2779					
Food safety education required; # of employees						
Permit Suspension; facility closure required	Co-Inspector:					

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