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ESTABLISHMENT NAME: CHARLEY'S PHILLY	STEAKS	Permit Holder: MODESTO VENTURES LLC				
Address: 1689 Arden Way Ste 2026	City	Sacramento	Zip Code <u>95815</u> Phone	_		
FA FA0001491	PR PR0001622		Type of Inspection REINSPECTION			
Program Identifier						
All violations must be corrected within specified time	eframe. Violations that are cla	assified as "Major" pos	and Safety Code commencing with section 7; 113700. se an immediate threat to public health and have the nce may warrant immediate closure of the food facility.			

7.HOT AND COLD HOLDING TEMPERATURES

Observations: MAJOR VIOLATION: The following potentially hazardous foods (PHFs) were observed out of proper holding temperature since 10 AM:

- a) 1 container of sliced swiss cheese at 56 F improperly held on top of inadequate ice bath
- b) 1 stack of sliced provolone at 60 F sitting above wells at cold-top cooler
- c) 1 container of precooked chicken at 56 F inside inoperable cooler
- d) 1 container of shredded cheddar cheese at 56 F improperly held on top of inadequate ice bath
- *All of the above mentioned items were voluntarily discarded.
- Voluntary Condemnation and Destruction Report

The items listed below are unfit for human consumption or otherwise in violation of the following state or local health codes. Authority is found in the California Health and Safety Code. Listed above is the item description, quantity and reason for destruction.

I hereby voluntarily agree to the condemnation and destruction of the above item(s).

I hereby further release the County of Sacramento, Environmental Management Department and its authorized agents from any and all liability regarding the agreed voluntary condemnation and destruction.

METHOD OF DESTRUCTION: discarded into trash can

Had employees relocate some containers to walk-in cooler holding less than 41 F. All reinspections may be subject to additional reinspection fees.

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)

1a.DEMONSTRATION OF KNOWLEDGE

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





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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.							

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

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)

21.HOT AND COLD WATER SUPPLY

Code Description: An adequate, protected, pressurized, potable supply of hot and cold water shall be provided at all times. Hot water shall be supplied at a minimum temperature of at least 120F when measured from the mop sink, prep sink, and warewashing sink faucet. The temperature of water provided to handwashing facilities shall be at least 100F. Handwashing facilities equipped with auto run faucets shall have their water temperature set between 100F to 108F. (113953(c), 114189, 114192, 114192.1, 114195)

23.VERMIN AND ANIMAL CONTAMINATION

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)

27.FOOD PROTECTED FROM CONTAMINATION

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





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shall be separated from public access. (113984, 113986, 114060, 114069, 114077, 114089.1 (c), 114143 (c-d), 114073)

33.NONFOOD-CONTACT SURFACES CLEAN

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: Ambient temperatures inside cold-top 2-door cooler (seen missing one of two doors) across cooks line measured between 65-72 F and cold-top 1-door cooler to the right of the cooks line at 56 F. Have the units serviced/repaired and send proof of correction to Inspector M. Cuevas at: cuevasm@saccounty.gov within 24 hours. Do not store potentially hazardous foods inside 2-door unit until it is capable of keeping contents at 41F or below. Repair nacho cheese hot holding unit. It turns on and off and is unable to hold 135 F or above. DO NOT USE UNTIL REPAIRED. Correct within 24 hours.

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

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)

38.VENTILATION AND LIGHTING

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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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)

41.PLUMBING FIXTURES AND BACKFLOW PREVENTION

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)

49.PERMIT REQUIREMENTS

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)



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OBSERVATIONS

Name on Food Safety Certifica	te	Expiration Date						
Warewash Chlorine (CI) Water/Hot Water Ware Sink	ppm Quaternary Ammonia (QA) Temp°F Hand Sink Temp		nt°F Ding Cloth	DDBSAppm				

FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

NOTES

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.

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.						
X	YELLOW - Conditional Pass; Reinspection required	assessed as admonized by current odoramento o	assessed as autionzed by current sacramento county code, chapter 0.88.100.					
	RED- Closed; Suspension of permit to operate							
	Placard program not applicable at this time	Accepted by:						
AC	TIONS							
	Photographic documentation obtained	Name and Title: Emailed to: Rob Ch	neuna / Owner					
	Compliance conference required							
	Food / equipment impounded (50)	Specialist: M. Cuevas	Phone: (916) 639-3418					
	Food safety education required; # of employees							
	Permit Suspension; facility closure required	Co-Inspector:						
	0							

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