



Retail Food Facility Official Inspection Report

Date:	01/29/2024		
Page:	1 of 4		

ESTABLISHMENT NAME: THE HABIT BURGER	#184	Permit Holder: IHEE	HABIT RESTAURANTS	S LLC		
Address: 8124 Delta Shores Cir S Ste 100	City	y <u>Sacramento</u>	Zip Code <u>95832</u>	Phone		
FA0052500	PR PR0121237		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.						

6.HANDWASHING FACILITIES

Observations:

MAJOR VIOLATION: Cooks line and front server auto run hand sinks measured at 128F and 124F, respectively. Correct within 1 day. Note: Back prep auto run hand was usable at 104F.

Minor Violation: Front server hand sink paper towel dispenser was empty. A stack of paper towels were placed behind the faucet. Correct immediately.

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))

7.HOT AND COLD HOLDING TEMPERATURES

Observations: MAJOR VIOLATION: Raw bacon (54F) in cold prep door 1, chopped eggs (57F), blue cheese (55F), diced tomatoes (54F) in cold drawer unit 1 were out of temperature. Ambient was at 44F according to external digital reading. Corrected; items were relocated to another unit. Discontinue until repaired. see #35.

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)

8.TIME AS A PUBLIC HEALTH CONTROL

Observations: MAJOR VIOLATION: Pan of cooked chicken breast on the grill shelf was missing time as a public health control (TPHC) documentation. Corrected; items were voluntarily discarded. Retrain and implement immediately.

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 below is the item description, quantity and reason for destruction.





Retail Food Facility Official Inspection Report

Date:	01/29/2024		
Page:	2 of 4		

ESTABLISHMENT NAME: THE HABIT BURGER	. #184	Permit Holder: THE	ABIT RESTAURANTS	S LLC
Address: 8124 Delta Shores Cir S Ste 100	Cit	ty Sacramento	Zip Code <u>95832</u>	Phone
FA0052500	PR PR0121237		Type of Inspection INSPECTION	
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 violati	eframe. Violations that are c	classified as "Major" pose an	n immediate threat to public	c health and have the

1) 3 pieces/chicken breast/no TPHC

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: garbage

Code Description: When time as a public health control is used, the following procedures shall be observed: food items shall be marked to indicate four hours past the time when the food was removed from temperature control, food shall be served or discarded within the four-hour time limit, written procedures for food that was prepared, cooked, and refrigerated before time as a public health control was used, shall be maintained at the food facility and be made available to the enforcement agency upon request. (114000)

14a.FOOD CONTACT SURFACES CLEANED AND SANITIZED

Observations: Ice machine top metal panel behind the upper sliding panels has residue. Correct within 1 day.

Code Description: Food contact surfaces, utensils, and equipment shall be cleaned and sanitized at the following times: before each use with different type of raw food of animal origin, when changing from raw food to ready to eat food, between uses with raw produce and potentially hazardous food, before using a thermometer, any time during the operation when contamination may have occurred. Food-contact surfaces and utensils shall be clean to sight and touch. (113984(d), 114113, 114115, 114117, 114121(a), 114125(b), 114141, 114180(a-c))

30b.FOOD CONTAINERS LABELED

Observations: White seasoning container on the storage shelf is missing a label. Correct within 1 day.

Code Description: Containers holding food or food ingredients that are removed from their original packaging shall be identified with the common name of the food. (114051)

35.EQUIPMENT APPROVED AND MAINTAINED

Observations: Bottom of prep cooler 1 cold door has accumulated water. Correct immediately.

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







Retail Food Facility
Official Inspection Report

Date:	01/29/2024		
Page:	3 of 4		

ESTABLISHMENT NAME: THE HABIT BURGER	: #184	Permit Holder: <u>IHL</u>	HABIT RESTAURANT	SLLC
Address: 8124 Delta Shores Cir S Ste 100	c	ity Sacramento	Zip Code <u>95832</u>	Phone
FA0052500	PR PR0121237		Type of Inspection INSPECTION	
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 are	classified as "Major" pose a	an immediate threat to publi	ic health and have the

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, 114139, 114153, 114163, 114165, 114169, 114175, 114177, 114180)

42.GARBAGE AND REFUSE DISPOSAL

Observations: Shared community dumpster lids were open. Correct immediately.

Code Description: The exterior premises of a food facility shall be kept free of litter and rubbish. All food waste and rubbish shall be kept in nonabsorbent, durable, cleanable, leak-proof, and rodent-proof containers. Containers shall have close-fitting lids and be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent the development of objectionable odors and other conditions that attract or harbor insects or rodents. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114257, 114257.1)



Date: 01/29/2024 Page: 4 of 4

Retail Food Facility Official Inspection Report

ESTABLISHMENT NAME:	THE HABIT BURGER	R #184	Permit Holder:	THE HA	BIT RESTAURANTS	LLC
Address: 8124 Delta	Shores Cir S Ste 100	Cit	v Sacramento)	Zip Code 95832	Phone
FA FA0052500		PR PR0121237	,	T	ype of Inspection NSPECTION	
Program identifier						
All violations must be co	rt as violations do not meet t prected within specified time orne illness. All major violati	frame. Violations that are c	lassified as "Major	" pose an in	nmediate threat to public	health and have the
OBSERVATIONS						
Name on Food Safe	ety Certificate Daniel	Sullivan	Expirat	tion Date	07/27/2027	_
Warewash Chlor Water/Hot Water				it°F ing Cloth	DDBSAppm200_ppm QA	
	ION / TEMP °F DOCUME					
beef / off grill / 1			ked mushroom		/ 40F	
veggie patty / lo	•		ken / low boy /		20	
Impossible patty	/ prep cooler 2 / 38F / / walk-in / 41F		ed tomatoes / co lerloin / walk-in	•	SOF	
	, , , , , , , , , , , , , , , , , , , ,		.o.ioiii, meiik iii	, 55.		
Inspection receipt of green placard, a	permit upon receipt. Co eives a Yellow placard of yellow placard, a reins all major violations must	spection will be conductor remain corrected. Pos	ted within 24-72 ted placard ma	y not be m	noved or blocked.	
GREEN - Pass		The person in charge is re applicable sections of the	esponsible for ensu California Health a	iring that the and Safety Co	above mentioned facility ode. If a reinspection is re	is in compliance with all equired, fees may be
	ass; Reinspection required	assessed as authorized b	y current Sacrame	nto County C	Code, Chapter 6.99.150.	
☐ RED- Closed; Suspension						
☐ Placard program not appl	icable at this time	Accepted by:				
ACTIONS						
☐ Photographic documenta	tean, troopse sittien	Name and Title: se	nt via email / [Daniel Su	Ilivan, Manager	
☐ Compliance conference r	(1) (4) (4) (4) (4) (4) (4) (4) (4) (4) (4	Chasielist				
☐ Food / equipment impoun ☐ Food safety education red		Specialist: S. Fo	ong		_ Phone: (916) 2	217-6833
☐ Permit Suspension; facilit		Co-Inspector:				