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ESTABLISHMENT NAME: WING WA SUPERMA	RKET	Permit Holder: <u>THAN</u>	HLY		
Address: 6021 Stockton Blvd	City	Sacramento	Zip Code 95	5824 Phone	(916) 391-9222
FA	PR		Type of Inspection		
FA0006096	PR0007712		INSPECTION	٧	
Program Identifier					
Hot Foods/Sandwich					
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.					

7.HOT AND COLD HOLDING TEMPERATURES

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

Observed basket of vermicelli noodles stored on prep table without temperature control, temperature measured at 64F. Employee discarded item in trash. Corrected.

Maintain potentially hazardous foods at/below 41 F at all times. Correct immediately.

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)

9.COOLING METHODS

Observations: MAJOR VIOLATION:

Cooked chicken improperly cooling for more than 2 hours on prep table. Internal temperature measured at 83F. Food has exceeded the first critical time/temp limit.

Use approved methods to cool foods from 135F to 70F within 2 hours, then from 70F to 41F or less within 4 hours.

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.

1) Full pan of oven cooked chicken, 4 in hotel pan.

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: in trash





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ESTABLISHMENT NAME: WING WA SUPERMARKET		Permit Holder: <u></u>	IH LY	
Address: 6021 Stockton Blvd		city Sacramento	Zip Code 95824	Phone (916) 391-9222
FA	PR		Type of Inspection	
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Program Identifier				
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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)

14a.FOOD CONTACT SURFACES CLEANED AND SANITIZED

Observations: MAJOR VIOLATION:

Meat slicer had visible signs of meat residue on and around blade and other contact surfaces. Per employee statement, meat slicer was used the previous day. All food contact parts including blade were disassembled, washed, rinsed, and sanitized with approved sanitizer. Corrected on site.

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))

8.TIME AS A PUBLIC HEALTH CONTROL

Observations: Labeling of self-service prepackaged food items on time as a public health control (TPHC) were not consistently legible in regards to start and discard time. Correct immediately. ***REPEAT VIOLATION***

Labels, written start and discard times must be EASILY and ACCURATELY LEGIBLE.

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)

30a.FOOD STORED IN APPROVED LOCATION

Observations: Cases of meat/food were improperly stored on the floor in the freezer walk-in. Correct today. ***REPEAT VIOLATION***

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





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Address: 6021 Stockton Blvd		City	Sacramento	Zip Code	95824	Phone	(916) 391-9222
FA	PR			Type of Inspection			
FA0006096	PR0007712			INSPECT	ON		
Program Identifier	-						
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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: Floors under sandwich prep area observed with debris, food residue buildup and plastic containers. Correct within 1 day.

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)

36.EQUIPMENT STORED IN APPROVED LOCATION

Observations: Observed knives stored/wedged between magnetic strip holder and extra FRP wall board. Employee removed extra FRP board and knives were relocated to wash ware. Store knives in a more sanitary manner. Corrected on site.

A fly swatter was improperly stored on prep cutting table. Store fly swatter below and away from all food prep area. Wash, rinse, and sanitize cutting/prep area. Correct immediately.

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)



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FA	PR	Type of Inspection		
FA0006096	PR0007712	INSPECTION		
Program Identifier		107		
Hot Foods/Sandwich				
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.				

OBSERVATIONS

Name on Food Safety Certificate	Thanh Hua	Expiration Date	01/21/2025
Warewash Chlorine (CI) 100 ppm	Quaternary Ammonia (QA) ppm	Heat°F	DDBSAppm
Water/Hot Water Ware Sink Temp	138 °F Hand Sink Temp 100 °F	Wiping Cloth	100 ppm CL

FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

pork / walk-in cooler / 39F	shrimp / walk-in cooler / 40F
duck / walk-in cooler / 39F	chicken / walk-in cooler / 37F
pork belly / walk-in cooler / 36F	pate / cold top-sandwich / 36F
ham sliced / cold top-sandwich / 36F	pork sliced / cold top-sandwich / 38F
half half / bakery display cooler / 38F	cooked pork / bakery display cooler / 40F
pork sliced / 2 door reach-sandwich / 37F	ham sliced / 2 door reach-sandwich / 38F

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.		
\mathbf{X}	YELLOW - Conditional Pass; Reinspection required			
	RED- Closed; Suspension of permit to operate			
	Placard program not applicable at this time	Accepted by:		
ACT	TONS			
	Photographic documentation obtained	Name and Title: Report email to: Florence Ly / Manager		
	Compliance conference required	Tepert email to: Tierenoe Ly / Manager		
	Food / equipment impounded (50)	Specialist: V. Nguyen Phone: (916) 879-1594		
	Food safety education required; # of employees			
	Permit Suspension; facility closure required	Co-Inspector:		
	Cou			

County of Sacramento - Environmental Management Department

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