



County of Sacramento

Date: 03/20/2024 Page: 1 of 2

Retail Food Facility Official Inspection Report

ESTABLISHMENT NAME: JOURNEY TO THE D	UMPLING	Permit Holder: YVONNE, CHRIS, WILLIAM			
Address: 1700 21st St	City	Sacramento	Zip Code <u>95811</u>	Phone	
FA0059534	PR PR0142223		ype of Inspection REINSPECTION		
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 cla	ssified as "Major" pose an in	nmediate threat to publi	ic health and have the	

7.HOT AND COLD HOLDING TEMPERATURES

Observations: Chicken in prep cooler top insert measured at 47F. 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)



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Address: 1700 21st St	C	ity <u>Sacramento</u>	Zip Code 95811 Phone	
FA FA0059534	PR PR0142223		Type of Inspection REINSPECTION	
Program Identifier	1//	177		
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 an i	mmediate threat to public health and have the	
OBSERVATIONS Name on Food Safety Certificate		Expiration Date		
Warewash Chlorine (CI)ppm Qu Water/Hot Water Ware Sink Temp FOOD ITEM / LOCATION / TEMP °F DOCUM	aternary Ammonia (QA) °F Hand Sink Temp _ ENTATION	ppm Heat°F °F Wiping Cloth	DDBSAppm ppm	
NOTES				
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 assessed as authorized	e California Health and Safety (by current Sacramento County	Code. If a reinspection is required, fees may be	
☐ YELLOW - Conditional Pass; Reinspection required	accessed do dutilotized	z, sanon saoramento county	Code, Chapter Clock Too.	
☐ RED- Closed; Suspension of permit to operate				
☐ Placard program not applicable at this time	Accepted by:			
ACTIONS				
☐ Photographic documentation obtained	Name and Title: or	mailed to / William/ow	ner	
Compliance conference required		TIGHTO / VVIIIIGITI/OVV		
☐ Food / equipment impounded (50)	Specialist:	ang ang	Phone: (916) 531-5912	
☐ Food safety education required; # of employees		-··· 3		
□ Permit Suspension; facility closure required	Co-Inspector:			