



County of Sacramento

Retail Food Facility Official Inspection Report

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ESTABLISHMENT NAME: FRIENDS WITH BENI	EDICTS MIMOSA		Permit Holder:	FRIENDS WITH	BI	<u>=NEDIC I</u>	IS MIMO	JSA HOUSE
Address: 310 Palladio Pkwy Ste 713	101	City	Folsom	Zip Cod	le	95630	Phone	(916) 618-4331
FA	PR			Type of Inspection	on			
FA0046262	PR0097039			REINSP	EC	CTION		
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 ar	e clas	ssified as "Major	" pose an immediate	thre	eat to publi	ic health a	and have the

7.HOT AND COLD HOLDING TEMPERATURES

Observations: MAJOR VIOLATION- Melon in toppings cold top refrigerator measured 52F. Melon was discarded. Repeat violation. Ambient temperature of refrigerator measured 48F. Cream cheese in cold top refrigerator measured 48F. Cream cheese was moved to other refrigerator. Temperature of cold top refrigerator across from grill measured 45F on the right side. The left side measured 40F. No PHFs were on the right side during inspection. Verify proper operation within 24 hours.

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)

33.NONFOOD-CONTACT SURFACES CLEAN

Observations: Observed standing water in refrigerator under grill and cold top refrigerator across from grill. Remove water and repair within 24 hours. Repeat violation.

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)

49.PERMIT REQUIREMENTS

Observations: The posted health permit is not current. Locate the current health permit and post within 7 days. Repeat violation.

Contact the Environmental Management Department for a replacement if unable to locate: (916) 875-8440.

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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ESTABLISHMENT NAME: FRIENDS WITH BE	ENEDICTS MIMOSA	Permit Holder:	FRIENDS WITH BENEDICT	S MIMOSA HOUSE
Address: 310 Palladio Pkwy Ste 713	Ci	ty Folsom	Zip Code 95630	Phone (916) 618-4331
FA	PR	M = 1 0100111	Type of Inspection	(010) 010 1001
FA0046262	PR0097039		REINSPECTION	
Program Identifier	10		07/	
Items listed on this report as violations do not mee All violations must be corrected within specified tin potential to cause foodborne illness. All major viola	meframe. Violations that are o	classified as "Major"	pose an immediate threat to publ	c health and have the
OBSERVATIONS				
Name on Food Safety Certificate		Expiration	on Date	
Warewash Chlorine (CI)ppm Q Water/Hot Water Ware Sink Temp	uaternary Ammonia (QA) °F Hand Sink Temp _		°F DDBSAppm	
FOOD ITEM / LOCATION / TEMP °F DOCUM	MENTATION			
turkey / cold top / 40F				
Another reinspection will be conducted Previous yellow placard was removed Inspection receives a Yellow placard Due to receipt of yellow placard, a reingreen placard, all major violations must be previously as a previously support of the previous yellow placard was removed Inspection receives a Yellow placard placard placard was removed Inspection receives a Yellow placard placard placard was removed Inspection receives a Yellow placard was removed Inspection received and the Yellow placard was removed Inspection removed Inspection received a Yellow placard was removed Inspection received and the Yellow placard was removed Inspection received and the Yellow placard was removed Inspection received and the Yellow placard was removed and the Ye	d from window and replander in the second of	ced. Do not remo	ove placard. hours. Additional fees apply	. To receive a
STATUS	The person in charge is r	esponsible for ensuri	ing that the above mentioned facilit	y is in compliance with all
☐ GREEN - Pass			d Safety Code. If a reinspection is to 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	A 2 -			
Photographic documentation obtained	Name and Title: er	nailed report to	Eliud / Manager	
☐ Compliance conference required ☐ Food / equipment impounded (50)	Specialist:	\	Phone: (016)	04.4.0007
☐ Food safety education required; # of employees		orrough	(916)	214-6627
☐ Permit Suspension; facility closure required	Co-Inspector:			