



County of Sacramento

Retail Food Facility

Official Inspection Report

Date:	04/17/2024
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ESTABLISHMENT NAME: BLUE RICE CAFE Permit Holder: NOKNOY SOULIYONH VALENTY

Address: 820 Halidon Way City Folsom Zip Code 95630 Phone (916) 984-1285

FA FA0012578 Program Identifier	PR PR0023180	Type of Inspection INSPECTION
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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.

OBSERVATIONS

Name on Food Safety Certificate _____ Expiration Date _____

Warewash Chlorine (Cl) _____ ppm Quaternary Ammonia (QA) _____ ppm Heat _____ °F DDBSA _____ ppm
Water/Hot Water Ware Sink Temp 124 °F Hand Sink Temp 103 °F Wiping Cloth 200 ppm QA

FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

chicken / steam table / 160F hot dog / cold top / 40F
shrimp / stand alone / 40F rice / warmer / 141F

NOTES

Raw food is only allowed to be cooked outside on a BBQ. Flat grills and hot plates are not allowed inside or outside. Discontinue cooking inside facility and outside unless BBQ is used. Only heating is allowed in a kitchen that does not have a hood and is not designed to be a restaurant.

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.

STATUS
<input type="checkbox"/> GREEN - Pass
<input checked="" type="checkbox"/> YELLOW - Conditional Pass; Reinspection required
<input type="checkbox"/> RED- Closed; Suspension of permit to operate
<input type="checkbox"/> Placard program not applicable at this time
ACTIONS
<input type="checkbox"/> Photographic documentation obtained
<input type="checkbox"/> Compliance conference required
<input type="checkbox"/> Food / equipment impounded (50)
<input type="checkbox"/> Food safety education required; # of employees _____
<input type="checkbox"/> Permit Suspension; facility closure required

The person in charge is responsible for ensuring that the above mentioned facility is in compliance with all 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.

Accepted by: _____

Name and Title: Emailed report to Kiki / Manager

Specialist: C. Dorrough Phone: (916) 214-6627

Co-Inspector: _____