





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 <u>95630</u>	Phone (916) 984-1285
FA0012578	PR PR0023180		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 clas	ssified as "Major" pose a	in immediate threat to publi	ic health and have the

5a.HANDWASHING PROCEDURES

Observations: MAJOR VIOLATION- Employees are not washing hands before donning gloves. Corrected.

Code Description: Employees are required to wash their hands in the following situations: before engaging in food preparation, after touching bare skin, after using the toilet room, after coughing or sneezing, after eating, drinking, or using tobacco, after handling soiled equipment or utensils, as often as necessary during food preparation to prevent cross-contamination, when switching from working with raw to ready to eat foods, before donning gloves, before dispensing or serving food, after engaging in other activities that may contaminate hands. Hand sanitizer must be approved and shall only be applied to hands that are properly cleaned. (113952, 113953.3, 113953.4)

6.HANDWASHING FACILITIES

Observations: MAJOR VIOLATION- No paper towels available at handsink. Corrected. No paper towel dispenser available. Correct within 7 days. Repeat violation.

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))

14b.WAREWASHING AND SANITIZING PROCEDURES

Observations: MAJOR VIOLATION- Employee skipped sanitizing step for utensils. Corrected. Repeat violation.

Code Description: Food-contact surfaces and multiservice utensils shall be effectively washed, rinsed, and sanitized to remove or completely loosen soils by use of manual or mechanical methods. The temperature of the automatic warewashing unit shall meet manufacturers specifications. Manual sanitation shall be accomplished during the final rinse by contact with solution containing 100 ppm available chlorine or 200 ppm quaternary ammonium. Mechanical sanitization shall be accomplished in the final rinse by achieving a utensil surface temperature of 160F or by contact with solution containing 50 ppm available chlorine. After cleaning and sanitizing, equipment and utensils shall be air dried. (114097, 114099.1, 114099.2, 114099.4, 114099.6, 114099.7, 114101, 114105, 114109, 114111, 114185.3 (a-c))

1b.FOOD SAFETY CERTIFICATION

Observations: No food safety certificate available. Provide proof on enrollment within 7 days. 4th notice.

Code Description: Food facilities that prepare, handle, or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947.1, 113947.3)







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1c.FOOD HANDLER CARDS

Observations: California food handler cards are not available for review. Correct within 30 days. Repeat violation. 3rd notice.

NOTE: Recommend placing all food handler cards inside a folder that contains manager food safety certificate and last routine inspection. Keep available at all times.

Code Description: Food handlers that prepare, handle, or serve non-prepackaged, potentially hazardous food, shall obtain a valid Food Handler Card within 30 days after date of hire. (113948)

42.GARBAGE AND REFUSE DISPOSAL

Observations: Observed trash on ground around outside dumpster. Clean within 24 hours.

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)

49.PERMIT REQUIREMENTS

Observations: Permit displayed is expired. Correct within 7 days. Repeat violation.

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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FA	PR	1	Type of Inspection	
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OBSERVATIONS				
Name on Food Safety Certificate		Expiration Date		_
	aternary Ammonia (QA) L°F Hand Sink Temp1	ppm Heat°F		
FOOD ITEM / LOCATION / TEMP °F DOCUME	ENTATION	COCCULINATION OF THE CONTROL OF THE		
chicken / steam table / 160F shrimp / stand alone / 40F	hot d	log / cold top / 40F / warmer / 141F		
NOTES Raw food is only allowed to be cooked Discontinue cooking inside facility and hood and is not designed to be a restar Inspection receives a Yellow placard Due to receipt of yellow placard, a reins green placard, all major violations must	outside unless BBQ is uurant. I spection will be conducte	ed within 24-72 hours.	llowed in a kitchen that Additional fees apply.	at does not have a
STATUS GREEN - Pass YELLOW - Conditional Pass; Reinspection required RED- Closed; Suspension of permit to operate Placard program not applicable at this time ACTIONS	The person in charge is resapplicable sections of the Cassessed as authorized by Accepted by:	sponsible for ensuring that th California Health and Safety current Sacramento County	ne above mentioned facility Code. If a reinspection is re Code, Chapter 6.99.150.	is in compliance with all equired, fees may be
Photographic documentation obtained	Name and Title: Em	ailed report to Kiki / N	Manager	
☐ Compliance conference required ☐ Food / equipment impounded (50)	Specialist: C Do	a kwa u ala	Phone: (916) 3	14 6607
☐ Food safety education required; # of employees	_ C. Do	orrough	<u>(916) 2</u>	214-6627
☐ Permit Suspension; facility closure required	Co-Inspector:			