



Retail Food Facility Official Inspection Report

Date:	03/27/2024
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ESTABLISHMENT NAME: SEAPOT		Permit Holder:	KHP SACRAMENTO LLC	
Address: 6009 Florin Rd	Cit	ty Sacramento	Zip Code <u>95823</u>	Phone
FA0046536	PR PR153179		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 violat	eframe. Violations that are o	classified as "Major" ¡	pose an immediate threat to pub	olic health and have the

7.HOT AND COLD HOLDING TEMPERATURES

Observations:

The following potentially hazardous foods were found out of proper holding temperature:

MAJOR VIOLATION- Half container of cut tomato and a container of cooked pig stomach observed on the counter by the second cook line upon arrival. Cut tomato measured at 62F and cooked pig stomach measured at 48-72F. Per employee, food items have been out for 20 minutes. Corrected by relocating back to walk-in cooler.

Minor Violations:

- -bus tub of cooked pork blood (50F) and cooked pork stomach (47F) observed on the counter by the back door. Corrected.
- ginger in oil at 46F (self-service line)
- cut cantaloupe at 46F (self-service line)
- -overfilled insert of cooked taro (45F-50F) in cold top 5; corrected.

Maintain all potentially hazardous food at or below 41F 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)

16.SHELLSTOCK IDENTIFICATION TAGS

Observations:

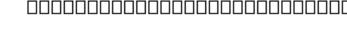
MAJOR VIOLATION:

- -Prep sink was filled with raw oysters (measured at 63F) and no shellfish tag was available to review. Per employee, he might have tossed all the tags away yesterday. All raw oysters were discarded during inspection. Corrected.
- -Bus tub of oysters in prep cooler 4 was missing a tag. Corrected; item was voluntarily discarded.
- -Facility unable to provide shellfish certification tags or labels for the previous 90 day period. Education and handout provided. Start maintaining shellfish tags today.

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.







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40.555.1	PR153179	8	Type of Inspection INSPECTION	
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1) raw oysters (approx. 60 lbs) - lacking shellfish tag

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: trash bin

Code Description: Shellstock shall be obtained in containers that bear legible source identification tags. Shellstock tags shall remain attached to the container that they are received in until the container is empty. Shellstock tags shall be maintained at the food facility in chronological order correlating to the sale date for 90 calendar days from the date of harvest. The source of the shellstock on display shall be identified. Shellstock that are portioned or prepackaged shall have a copy of the corresponding shellstock tag. (114039, 114039.1, 114039.3, 114039.4)

1a.DEMONSTRATION OF KNOWLEDGE

Observations: Employees did not demonstrate working knowledge of sanitizer or test strips use. Correct and retrain employees immediately. Training, demonstration, education and handout provided.

Code Description: All food employees shall have adequate knowledge of, and shall be properly trained in, food safety as it relates to their assigned duties. (113947)

4.EATING, DRINKING, OR TOBACCO USE

Observations: Employees' open drinks were improperly stored throughout the food facility, including the prep line, meat slicer, cold top coolers. Provide cup with tight fitting lid and straw and store all the employee drinks to the designated area (below or away from food or food related products) today.

Code Description: Employees shall not eat, drink, or use tobacco in any area where contamination of non-prepackaged food, clean equipment and utensils, linens, and single use articles may occur. Employees may drink from closed beverage container if the container is handled to prevent contamination of the employee's hands, the container, no prepackaged food, and food-contact surfaces. Area designated for employees to eat and drink shall be located so that food, clean equipment and utensils, linens, and single-use articles are protected from contamination. (113977, 114256 (a))

6.HANDWASHING FACILITIES

Observations:

Handwash sink by the 3 compartment sink was completely blocked by 3 big trash bins. Another handwash observed available nearby. Corrected.





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Program Identifier				
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.				

Hand sink by the kitchen entrance nearest the food preparation line, was missing paper towels in the dispenser. Corrected; dispenser was restocked. Note: Adjacent hand sink near the warewash area was stocked with paper towels.

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))

14a.FOOD CONTACT SURFACES CLEANED AND SANITIZED

Observations: Old food debris observed on can opener tooth. Clean and sanitize within 24 hours.

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))

27.FOOD PROTECTED FROM CONTAMINATION

Observations:

Many open bulk bags/containers observed throughout kitchen and back storage area.

Open container of sesame observed at the self-service line. Seal bags tightly or place in a food grade container with tight fitting lid. Correct immediately.

A container of peanuts did not place beneath sneeze guard - self service line. Corrected.

Raw lamb stored on top of tofu inside walk-in cooler #1.

Raw chicken stored on top of raw pork inside walk-in cooler #2.

Rearrange all the potentially hazardous food per proper storage stickers. Sticker was posted on wall by the second cook line. Education provided.

Exposed frozen meats were stored directly on the meat freezer prep cooler wire shelving and on the bottom of the unit. Corrected.





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Code Description: Food shall be protected from contamination during transportation, storage, preparation, holding, and display. Food and condiments on display shall be protected from contamination by the use of dispensers, packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed. Only prepackaged non-potentially hazardous food or uncut produce may be displayed or sold outdoors if under overhead cover. Bulk milk dispensing tubes shall be cut diagonally at minimum one inch from the dispensing head. Open-air barbecues shall be separated from public access. (113984, 113986, 114060, 114069, 114077, 114089.1 (c), 114143 (c-d), 114073)

29.IDENTIFICATION AND STORAGE OF TOXIC SUBSTANCES

Observations: Spray bottles with chemical solution throughout the facility were lacking labels. Correct within 7 days.

Code Description: All poisonous substances, detergents, sanitizers, and cleaning compounds shall be stored to prevent contamination of food, equipment, utensils, linens, and single-use articles. Only pesticides that are necessary and specifically approved for use in a food facility may be used. Containers of poisonous or toxic materials shall have a legible manufacturer's label or if taken from bulk supplies shall be clearly and individually identified with the common name of the material. (114254, 114254.1, 114254.2)

30a.FOOD STORED IN APPROVED LOCATION

Observations: Bucket of food stored on floor inside walk-in cooler. Store at least 6 inches off the floor today.

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 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))

30b.FOOD CONTAINERS LABELED

Observations:

Many bulk containers/bins throughout the kitchen were lacking labels. Correct within 7 days.

Water spray bottle on the vegetable shelves at the prep line were unlabeled. Correct today.

Code Description: Containers holding food or food ingredients that are removed from their original packaging shall be identified with the common name of the food. (114051)

33.NONFOOD-CONTACT SURFACES CLEAN Observations:





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potential to cause foodborne illness. All major violations must be corrected immediately. Non-compliance may warrant immediate closure of the food facility.

The following areas are unclean:

- -Old food and grease accumulation observed on floor beneath the 2nd cook line.
- -Standing water observed on floor beneath the storage racks and inside walk-in coolers.
- -Old food accumulation observed on floor beneath ice machine.
- -Old food accumulation observed on door handles and on racks inside 2 door upright refrigerator by the ice machine.
- -Old food accumulation observed on floor inside walk-in cooler next to the ice machine.
- -Old food accumulation observed on floor throughout the back dishwasher area.
- -Debris on the bottom of the meat freezer prep cooler.
- -Debris on the floor beside prep cooler 6.

Clean within 7 days.

Bottom of the meat freezer prep cooler has debris. Correct today.

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)

34.WAREWASHING FACILITIES AND TESTING METHODS

Observations: All chlorine sanitizer test strips were wet for front bar dishwasher. Correct within 5 days.

Code Description: Facilities that prepare food shall be equipped with a manual warewashing sink that has at least three compartments with two integral metal drainboards. A two compartment sink that was installed before January 1, 1996, need not be replaced when used in approved manner. Sink compartments shall be large enough to accommodate immersion of the largest equipment and utensils used. Mechanical warewashing machine shall be operated in accordance with manufacturer's specifications. Testing materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing. (113984(e), 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

35.EQUIPMENT APPROVED AND MAINTAINED

Observations: A bowl used as scoop for bulk container (peanut) by the walk-in cooler. Use approved scoop with handle. Correct immediately.

Code Description: Utensils and equipment shall be kept fully operative and in good repair. All new and replacement equipment shall be properly installed and be certified by NSF, UL Sanitation, or ETL Sanitation. Facilities that wash, rinse, soak, thaw, or similarly prepare foods shall be provided with a approved food preparation sink. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced or replaced if they can no longer be effectively cleaned and sanitized. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114130.6, 114132, 114133, 114137, 114139, 114153, 114163, 114165, 114169, 114175, 114177, 114180)





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36.EQUIPMENT STORED IN APPROVED LOCATION Observations:

Ice scoops stored on top of ice machine and front soda machine without any protection. Correct immediately.

An unsecured CO2 tank observed at the front bar area. Secure within 7 days.

In-use rice scoop was improperly stored in plain water. Corrected; scoop was placed in pH-adjusted water with vinegar. Training and education provided.

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)

38.VENTILATION AND LIGHTING

Observations: 2 counter deep fryers did not place beneath the ventilation hood. Left and right stoves were stored at the edge under the ventilation hood. Ventilation hood must have a 6 inches overhang around all equipment placed beneath them. Correct within 7 days.

Code Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by health and building department. Canopy-type hoods shall extend six inches beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, air shaft, or light-switch activated exhaust fan. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)

39.TEMPERATURE MEASURING DEVICES

Observations: Lacking probe thermometer. Provide probe thermometer capable of measuring between 0F to 220F within 7 days.

Code Description: An accurate easily readable metal probe thermometer suitable for measuring temperature of food





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shall be available to the food handler. Thermometers shall be calibrated in accordance with manufacturer#s specifications as necessary to ensure their accuracy. A thermometer shall be provided for all refrigerators, hot and cold holding units, and high temperature warewashing machines. (114157, 114159)

40.WIPING CLOTHS STORAGE AND USE

Observations:

Chlorine sanitizer solution in the wipe cloth bucket measured 0 ppm. Correct to 100PPM chlorine or 200PPM quaternary ammonium immediately.

Wiping towel with raw meat juice on the table beside the slicer had no detectable sanitizer. Sanitizer bucket was also not set up. Corrected; education, training, and demonstration was provided.

Code Description: Wiping cloths used to clean food and nonfood-contact surfaces shall be used only once unless kept in clean water with a sanitizer solution of 100 ppm available chlorine or 200 ppm quaternary ammonium. Sponges shall not be used on food-contact surfaces. Except for fabric implements, linen shall not be used in contact with food. Clean linen shall be free of food residue and other soiling matter. Adequate space shall be provided for the storage of clean linens. (114135, 114185.1, 114185.2, 114185.3, 114185.3, 114185.4, 114185.5)

41.PLUMBING FIXTURES AND BACKFLOW PREVENTION Observations:

Mop sink was lacking anti-siphon devices (eg hose bibb vacuum breaker - on each end of the valves). Correct within 7 days.

Blue water hose with attached spray gun was improperly submerged in large bin of degreaser and grease liquid. Corrected.

Code Description: Steam tables, ice machines, ice bins, food preparation sinks, display cases, walk-in refrigeration units, and other similar equipment that discharge liquid waste shall drain into a floor sink with an air gap or other approved type of receptor. Plumbing and plumbing fixtures shall be maintained so as to prevent contamination, shall be kept clean, fully operative, and in good repair. The potable water supply shall be protected with a backflow or back siphonage protection device. Any hose used for potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269)

42.GARBAGE AND REFUSE DISPOSAL

Observations: Dumpster lids were left open (shared dumpster). Keep lids shut when not actively filling. Correct 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





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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

43.RESTROOMS MAINTAINED, SUPPLIED, AND ACCESSIBLE

Observations: Back restroom by the mop sink was converted into a beverage storage room. Boxes of soda syrup stored on the floor. Toilet was removed. Converting a restroom into a storage room must obtain approval from Building Department. Provide Building Department approval within 7 days.

Code Description: Toilet facilities shall be maintained and kept clean. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. The number of toilet facilities shall be in accordance with local building and plumbing ordinances. Toilet facilities shall be provided for patrons: in establishments with more than 20,000 sq. ft.; establishments offering on-site consumption of food. Toilet facilities shall be available within 200 feet of outdoor barbeques. (114143(e), 114250, 114250.1, 114276)

44d.EMPLOYEE PERSONAL ITEMS

Observations:

Personal phone charger was resting on the meat slicer. Corrected.

Personal clothing was improperly stored on top of the wall shelf with equipment. above the meat slicers. Corrected.

Code Description: No person shall store clothing or personal effects in any area used for the storage and preparation of food. Lockers or other suitable facilities shall be provided and used for the orderly storage of employee clothing and other possessions. Lockers or other suitable facilities shall be located in a designated room or area where contamination of food, equipment, utensils, and single-use articles cannot occur. (114256, 114256.1.)

44e.VERMIN AND ANIMAL EXCLUSION

Observations: Back door was propped open. Corrected. Education provided.

Code Description: A food facility shall at all times be constructed, equipped, and maintained as to prevent the entrance and harborage of animals, birds, and vermin, including, but not limited to, rodents and insects. Doors opening to outside air shall have a self-closing device and have no gaps greater than 1/4 inch when closed. Insect control devices shall be installed so that the devices are not located over a food or utensil handling areas. Pass-thru windows shall be of an approved size and be equipped with a self-closing device and air curtain if required. (114259, 114259.2, 114259.3)



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OBSERVATIONS				
Name on Food Safety Certificate Xiao H	ang Chen	Expiration Date	03/27/2028	
w. 50		_ ppm Heat 133 °F	DDDCA	
100 W 100 100 100 100 100 100 100 100 10	iternary Ammonia (QA)		DDBSAppr	n
Water/Hot Water Ware Sink Temp 120	estato en estat en magne-acotto.	00 °F Wiping Cloth	0bbmCT	
FOOD ITEM / LOCATION / TEMP °F DOCUME	NTATION			
tofu / walk-in cooler by the ice machine		salad / self-service line	/ 41F	
ambient / front beverage cooler / 40F	• • • • • • • • • • • • • • • • • • •	cold top 5 / 39F		
tendon / prep cooler 5 / 40F	·	/ cold top 5 / 41F	_	
scallop / cold top 2 / 33F		els / prep cooler 2 / 38F	_	
raw oysters / prep cooler 3 / 37F crawfish / cold top 4 / 40F		gi / cold top 3 / 41F ine / cold top 5 / 39F		
•	IIICSU			
<u>NOTES</u>				
Notes:	Darmanagar kitaban ala	acc of 2pm		
-Facility hours: 11am-4pm, 5pm-11pm. -Beef soup will be hot holding in pot at s	9 •	•		
-Foods on conveyor belt are on time as	9	<u> </u>	et will be posted or	the kitchen wall
that states TPHC begins at 11a-3p, 5p-9		•	•	
3p, 9p and 11p are discarded.	,		,	·
-Provided Retail Food Inspection Guide	; handwash sticker; food	I safety handouts in Ch	inese and Spanish	•
Inonaction vaccives a Valley, placerd				
<u>Inspection receives a Yellow placard</u> Due to receipt of yellow placard, a reins		d within 24-72 hours A	Additional fees anni	v. To receive a
green placard, all major violations must	•		• •	y. To receive a
groon placara, an major violatione maet		ra piasara may not bo i	moved of blockedi	
STATUS	The person in charge is resp applicable sections of the C	ponsible for ensuring that the	above mentioned facili	ity is in compliance with all
GREEN - Pass		current Sacramento County		
 ∑ YELLOW - Conditional Pass; Reinspection required □ RED- Closed; Suspension of permit to operate 				
☐ RED- Closed; Suspension of permit to operate ☐ Placard program not applicable at this time	gi bij kras			
ACTIONS	Accepted by:			
☐ Photographic documentation obtained	Name and Title: cont	via email to Queenie	a Chan / Managa	r
☐ Compliance conference required	Sellic and The Sellic	. via email to Queeme	Chen i wanaye	
☐ Food / equipment impounded (50)	Specialist: K. Li		Phone: (916)	531-4056
Food safety education required; # of employees	Co Increator:	•		
□ Permit Suspension; facility closure required	Co-Inspector: S.F.	ong		