



Date:	03/27/2024
Page:	1 of 9

ESTABLISHMENT NAME: SEAPOT Permit Holder: KHP SACRAMENTO LLC

Address: 6009 Florin Rd City: Sacramento Zip Code: 95823 Phone:

FA FA0046536	PR PR153179	Type of Inspection INSPECTION
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.

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. SHELL STOCK 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.



Date:	03/27/2024
Page:	6 of 9

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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





County of Sacramento

Retail Food Facility Official Inspection Report

Date:	03/27/2024
Page:	9 of 9

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OBSERVATIONS

Name on Food Safety Certificate Xiao Hang Chen Expiration Date 03/27/2028

Warewash Chlorine (Cl) 50 ppm Quaternary Ammonia (QA) _____ ppm Heat 133 °F DDBSA _____ ppm
Water/Hot Water Ware Sink Temp 120 °F Hand Sink Temp 100 °F Wiping Cloth 0 ppm CL

FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

tofu / walk-in cooler by the ice machine / 39F	clam salad / self-service line / 41F
ambient / front beverage cooler / 40F	tripe / cold top 5 / 39F
tendon / prep cooler 5 / 40F	spam / cold top 5 / 41F
scallop / cold top 2 / 33F	mussels / prep cooler 2 / 38F
raw oysters / prep cooler 3 / 37F	bulgogi / cold top 3 / 41F
crawfish / cold top 4 / 40F	intestine / cold top 5 / 39F

NOTES

- Notes:
- Facility hours: 11am-4pm, 5pm-11pm. Per manager, kitchen closes at 3pm.
 - Beef soup will be hot holding in pot at stove at all times throughout the night.
 - Foods on conveyor belt are on time as a public health control (TPHC). Procedure sheet will be posted on the kitchen wall that states TPHC begins at 11a-3p, 5p-9p (using black dishes) and 9p-11p (using white dishes). All items after expire times 3p, 9p and 11p are discarded.
 - Provided Retail Food Inspection Guide; handwash sticker; food safety handouts in Chinese and Spanish.

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: sent via email to Queenie Chen / Manager

Specialist: K. Li Phone: (916) 531-4056

Co-Inspector: S. Fong