



## Retail Food Facility Official Inspection Report

Date: 12/11/2023 Page: 1 of 6

ESTABLISHMENT NAME: CAFETERIA 15L/ THE	Permit Holder: WOK IN THE PARK LLC				
Address: 1116 15th St	City	Sacramento	Zip Code <u>95814</u>	Phone (916) 802-3036	
FA	PR		Type of Inspection		
FA0020147	PR0051827		INSPECTION		
Program Identifier					
Cafeteria 15L					
Items listed on this report as violations do not meet a 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 ar	n immediate threat to publi	c health and have the	

#### **6.HANDWASHING FACILITIES**

Observations: \*\*\*\*\*\*\*\*\*\*MAJOR VIOLATION\*\*\*\*\*\*\*\*

Observed paper towel dispenser empty at handwashing sink by salad prep area. Corrected during inspection.

**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))

#### 4.EATING, DRINKING, OR TOBACCO USE

**Observations**: Three employees observed eating and drinking in non-designated areas (cook's line). Education provided during inspection.

Open and improper personal drinks found in food prep area. Provide cups with tight fitting lids and straws in 3 days.

Employee's twist off water bottle observed stored over food related items in keg walk in cooler. Removed during inspection.

#### 7.HOT AND COLD HOLDING TEMPERATURES

**Observations**: The following potentially hazardous foods (PHFs) were observed out of proper holding temperature:

#### \*\*\*\*\*\* MAJOR VIOLATION \*\*\*\*\*\*\*

- overstocked cooked squash (52F), stored on cold top cooler in cook's line. The top layer was removed to another metal insert and corrected to reach in cooler during inspection.
- tomato bisque (97F) stored in Alto-Sham. The noted food was reheated on the stove during the inspection. The unit was turned up to a higher temperature during inspection.

#### Minor violations:

- overstocked sliced cheeses (45F), sliced tomatoes (50F), cold top inserts at cook's line
- sliced cheeses (45F), stored on cold top cooler across from griddle





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Page:	2 of 6

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FA	PR			Type of Inspection			
FA0020147	PR0051827			INSPECTION	ON		
Program Identifier							
Cafeteria 15L							
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.							

- over stocked hard boiled eggs (48F), feta cheese (46F), blue cheese (47F), cooked beet (43F), stored in salad bar prep cooler
- whipped butter (50F), stored in walk in cooler
- cooked vegetables (45F), cooked cauliflower (46F), stored in reach in cooler in back prep area. The ambient temperature of this unit was measured 43F. Correct to 41F or below within 24 hours.

#### 14a.FOOD CONTACT SURFACES CLEANED AND SANITIZED

**Observations**: Pink slime build up observed inside both ice machines (ceiling, walls, and behind deflector plate). Clean with 24 hours.

Soda gun and holsters (all 4) in the bar were observed with black slime build-up. Clean, rinse, and sanitize within 24 hours.

#### 27.FOOD PROTECTED FROM CONTAMINATION

**Observations**: Found metal insert containing sliced cheese stored directly on top of salad greens. Nesting of any food product is prohibited. Corrected during inspection.

Tray of grilled chicken stored directly on top of another tray of grilled chicken in walk in cooler. Correct immediately.

Observed wrapped raw beef stored with wrapped cooked beef in walk in cooler (back prep room). Store food according to minimum cooking temperature. Provided education on proper food storage.

**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)

#### 30a.FOOD STORED IN APPROVED LOCATION

**Observations**: Found three bags of sugar stored directly on floor (upstairs storage room). Corrected during inspection.

Code Description: Food items shall be stored at least six inches above the floor in an approved location within the





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Page:	3 of 6				

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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))

#### **35.EQUIPMENT APPROVED AND MAINTAINED**

**Observations**: Cold top (for salad prep) cooler missing plastic piece at door frame (standing water and food debris observed in the areas missing the plastic piece). Provide the missing plastic piece in 30 days.

Lid for whipped butter (stored in walk in cooler) observed cracked. Correct within 24 hours.

Ice build-up observed inside 1 door reach in cooler below coffee station. Correct within 7 days.

#### **36.EQUIPMENT STORED IN APPROVED LOCATION**

**Observations**: Tongs stored on oven handles exposing food contact parts. Relocate to prevent cross-contamination. Corrected during inspection.

Small condiment container without handle being used as a scoop for cheese at cold top cooler (cook's line). Provide scoops with handles and store them properly. Correct immediately.

Container without handle in use in dry food container (flour). Correct immediately.

One knife was stored in between Alto-Sham and the prep table. Remove immediately. Store in a sanitary manner. Corrected during inspection.

Pressurized fire extinguisher is not secured to a rigid structure (stored on floor below handwashing sink in back prep room). Secure according to manufacturer specifications. Correct within 3 days.

#### 39.TEMPERATURE MEASURING DEVICES

**Observations**: Lacking thermometer for Alto-Sham at cook's line. Provide a monitoring thermometer within 24 hours.





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Page:	4 of 6		

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**Code Description:** An accurate easily readable metal probe thermometer suitable for measuring temperature of food 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**: Sanitizer wiping towels (5 towels) stored on the counter throughout cook's line and prep area with 0ppm sanitizer. Sanitizer wiping towels shall always have a minimum of 100 ppm sanitizer at all times. Store cloth towels in sanitizer bucket with 100ppm chlorine when not in active use. Correct immediately.

Sanitizer bucket (at bar) had 0 ppm sanitizer. Routinely check and change sanitizer solution to ensure that it maintains at least 200 ppm QA. Correct immediately.

**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)

#### 43.RESTROOMS MAINTAINED, SUPPLIED, AND ACCESSIBLE

**Observations**: Found an extra roll of toilet paper on top of the dispenser inside the employee restroom. Correct immediately. (note: there is a roll of toilet paper in the dispenser).

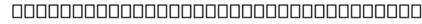
**Code Description:** Toilet facilities shall be maintained and kept clean. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. The number of toilet facilities shall be in accordance with local building 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**: Observed one employee's backpack stored on top of packaged bread. Corrected during inspection.

45.FLOOR, WALL, AND CEILING FINISHES







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12/11/2023

Date:

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Permit Holder: WOK IN THE PARK LLC

Address: 1116 15th St City Sacramento Zip Code 95814 Phone (916) 802-3036

PR Type of Inspection

FA0020147 PR0051827 INSPECTION

Program Identifier
Cafeteria 15L

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**Observations**: Observed damaged electrical outlet cover (behind bread container at cook's line). Replace within 30 days.

One ceiling panel (above walk in cooler near warewashing area) observed damaged. Provide approved (smooth and easily washable) ceiling panels within 30 days.

Observed missing ceiling panels above stairs leading to the upstairs dry storage room. Correct within 30 days.

Broken floor tiles observed in keg walk in cooler. Correct within 60 days.

**Code Description:** Food facilities shall be fully enclosed in a building consisting of permanent floors, walls, and an overhead structure that meets minimum standards. The walls and ceiling shall be smooth, durable, nonabsorbent, and easily cleanable. Flooring and base coving shall be smooth, durable, and made of approved nonabsorbent material that is easily cleanable. Floor surfaces shall be coved at the juncture of the floor and wall with a 3/8 inch minimum radius and shall extend up the wall at least 4 inches. (114143 (d), 114266, 114268, 114271, 114272)



#### Date: 12/11/2023 Page: 6 of 6

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OBSERVATIONS				
Name on Food Safety Certificate		Expiration Date		
	aternary Ammonia (QA) O_°F Hand Sink Temp	ppm Heat 120 °F	рр.	n
FOOD ITEM / LOCATION / TEMP °F DOCUM	ENTATION		=	
raw fish / drawer cooler across from fr mashed potatoes / steam table top uni cooked pasta noodles / walk in cooler	t / 142F salm	m / steam table / 188F on, short ribs, noodles ed beets / walk in coole	/ cold top/reach in c	
NOTES  Inspection receives a Yellow placare Due to receipt of yellow placard, a rein green placard, all major violations mus	spection will be conducte			y. To receive a
STATUS  GREEN - Pass  YELLOW - Conditional Pass; Reinspection required	The person in charge is resapplicable sections of the Cassessed as authorized by	sponsible for ensuring that the California Health and Safety current Sacramento County	e above mentioned facil Code. If a reinspection is Code, Chapter 6.99.150	ty is in compliance with all required, fees may be
□ RED- Closed; Suspension of permit to operate				
☐ Placard program not applicable at this time	Accepted by:			
ACTIONS  Photographic documentation obtained	Name and Title C		ul. 010	
Compliance conference required	Name and Title: Ser	nt via email / Alizabe	tn O'Connor	<del></del>
☐ Food / equipment impounded (50)	Specialist: J Ch	oi	Phone: (916)	591-0645
☐ Food safety education required; # of employees				
□ Permit Suspension; facility closure required	OU-IIISPECIUI.	66		