



ESTABLISHMENT NAME: CAFETERIA 15L/ THE PARK Permit Holder: WOK IN THE PARK LLC

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

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.

County of Sacramento - Environmental Management Department
11080 White Rock Road - Suite 200 - Rancho Cordova, CA 95670 - Telephone: 916/875-8440 - Fax: 916/875-8513
<http://emd.saccounty.gov/EH>



Date:	12/11/2023
Page:	4 of 6

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

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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, 114185.1, 1141185.2, 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



County of Sacramento

Retail Food Facility

Official Inspection Report

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

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OBSERVATIONS

Name on Food Safety Certificate _____ Expiration Date _____

Warewash Chlorine (Cl) 100 ppm Quaternary Ammonia (QA) _____ ppm Heat 120 °F DDBSA _____ ppm

Water/Hot Water Ware Sink Temp 120 °F Hand Sink Temp _____ °F Wiping Cloth 0 ppm

FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

raw fish / drawer cooler across from fryer / 41F	cream / steam table / 188F
mashed potatoes / steam table top unit / 142F	salmon, short ribs, noodles / cold top/reach in cook's
cooked pasta noodles / walk in cooler by	cooked beets / walk in cooler by back prep room /

NOTES

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 / Alizabeth O'Connor

Specialist: J. Choi Phone: (916) 591-0645

Co-Inspector: C. Lee