



County of Sacramento
Retail Food Facility
Official Inspection Report

Date:	03/27/2024
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ESTABLISHMENT NAME: L & L HAWAIIAN BBQ Permit Holder: KAMIYAMA INC.

Address: 5629 Stockton Blvd City Sacramento Zip Code 95824 Phone (916) 400-3157

FA FA0058746 Program Identifier	PR PR0140496	Type of Inspection REINSPECTION
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.		

OBSERVATIONS

Name on Food Safety Certificate _____ Expiration Date _____

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

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

FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

NOTES

Reinspection conducted due to closure of facility on routine inspection conducted on 03/25/2024 for cockroach infestation.

Pest control service report dated 03/25/24 and 03/26/24. Continue to monitor pest activity and vermin exclusion, clean up, and removing food source for vermin harborage.

Continue to correct minor violations noted on previous routine inspection report within the time frames noted. All major violations must be corrected at all times.

Mandatory follow up reinspection will be conducted in 14 days to monitor compliance on vermin issue.

No live cockroaches observed in today's reinspection. Facility is issued a Green/Pass Placard and approved to re-open.

Reinspection and Reinstatement of Permit

The facility has been reinspected and the violations for which the Environmental Health Permit to Operate was suspended have been corrected. The permit is hereby reinstated and the closure order is rescinded.

STATUS
<input checked="" type="checkbox"/> GREEN - Pass
<input 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: Report email to: Mike Kennedy / Manager

Specialist: V. Nguyen Phone: (916) 879-1594

Co-Inspector: _____