





### **County of Sacramento**

Date: 03/27/2024 Page: 1 of 2

## Retail Food Facility Official Inspection Report

| ESTABLISHMENT NAME: <u>L &amp; L HAWAIIAN BBQ</u>  |                               | Permit Holder: KAMIYAMA INC. |                      |                |                       |  |  |
|--|-------------------------------|------------------------------|----------------------|----------------|-----------------------|--|--|
| Address: 5629 Stockton Blvd  | Cit                           | ty <u>Sacramento</u>         | Zip Code             | 95824          | Phone (916) 400-3157  |  |  |
| FA   | PR                            |                              | Type of Inspection   |                |                       |  |  |
| FA0058746  | PR0140496                     |                              | REINSPE              | CTION          |                       |  |  |
| Program Identifier   |                               |                              |                      |                |                       |  |  |
| Items listed on this report as violations do not meet<br>All violations must be corrected within specified time<br>potential to cause foodborne illness. All major violati | eframe. Violations that are o | classified as "Major"        | pose an immediate th | reat to public | c health and have the |  |  |

#### 23. VERMIN AND ANIMAL CONTAMINATION

**Observations**: Observed dead, dying cockroaches on several glue traps around kitchen facility.

Observed dead cockroaches on floors under 3 compartment sink and prep sink.

Continue aggressive professional pest control management.

Preventative/proactive measures includes:

- -Routinely monitor glue traps
- -Remove glue traps with dead/dying cockroaches on them and discard in garbage dumpster outside and away from facility.
- -Replace with fresh glue traps.
- -Notify pest control of areas of new activity.

**Code Description:** A food facility shall at all times be equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin, including, but not limited to rodents and insects. Service animals as defined in section 113903 may be permitted in areas that are not used for food preparation and that are usually open for consumers if a health or safety hazard will not result from the presence or activities of the service animal. (113903, 114259, 114259.1, 114259.4, 114259.5)



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| VENUE COO Cto alstone Divid  |  | –<br>city Sacran  | nento                        | Zip Code          | 95824                 | Phone      | (916) 400-3157                |  |
| FA   | PR DD0140406                                     | 10 15             |                              | ype of Inspection |                       | 2.         |                               |  |
| FA0058746 Program Identifier   | PR0140496  |                   |                              | REINSPEC          | JIION                 |            |                               |  |
| Items listed on this report as violations do not meet<br>All violations must be corrected within specified tim<br>potential to cause foodborne illness. All major violations | eframe. Violations that are                      | e classified as " | Major" pose an ir            | nmediate thr      | eat to public         | health a   | and have the                  |  |
| OBSERVATIONS   |  |                   |                              |                   |                       |            |                               |  |
| Name on Food Safety Certificate  |  | E>                | piration Date                |                   |                       | _          |                               |  |
| Warewash Chlorine (CI)ppm Qu<br>Water/Hot Water Ware Sink Temp<br>FOOD ITEM / LOCATION / TEMP °F DOCUM   | aternary Ammonia (QA)°F Hand Sink Temp ENTATION  | ppm<br>°F         | Heat°F Wiping Cloth          | DDBSA _           | ppm<br>om             |            |                               |  |
|  |  |                   |                              |                   |                       |            |                               |  |
| NOTES  |  |                   |                              |                   |                       |            |                               |  |
| Reinspection conducted due to closure  | e of facility on routine                         | inspection co     | onducted on 0                | 3/25/2024         | for cockro            | ach infe   | estation.                     |  |
| Pest control service report dated 03/25 and removing food source for vermin here.  Continue to correct minor violations no violations must be corrected at all time.         | narborage.<br>oted on previous routin            |                   | ·                            | •                 |                       |            | ·                             |  |
| Mandatory follow up reinspection will b  | oe conducted in 14 da                            | ys to monitor     | compliance c                 | n vermin is       | ssue.                 |            |                               |  |
| No live cockroaches observed in today  | /'s reinspection. Facili                         | ity is issued a   | Green/Pass I                 | Placard an        | d approve             | d to re-   | open.                         |  |
| Reinspection and Reinstatement of The facility has been reinspected and have been corrected. The permit is he  | the violations for whice reby reinstated and the | ne closure ord    | der is rescinde              | d.                |                       |            | STORE SHARLES WIND            |  |
| STATUS   | The person in charge is applicable sections of t | s responsible for | ensuring that the            | above ment        | ioned facility        | is in con  | npliance with all fees may be |  |
| ☑ GREEN - Pass  YELLOW - Conditional Pass; Reinspection required   | assessed as authorized                           | d by current Sac  | ramento County               | Code, Chapte      | er 6.99.150.          | oquirou, i | ices may be                   |  |
| RED- Closed; Suspension of permit to operate   |  |                   |                              |                   |                       |            |                               |  |
| ☐ Placard program not applicable at this time  |  |                   |                              |                   |                       |            |                               |  |
| ACTIONS  | Accepted by:                                     |                   |                              |                   |                       |            |                               |  |
| ☐ Photographic documentation obtained  | Name and Title:                                  | Renort emai       | l to: Mike Ko                | nnedy / N/        | lanager               |            |                               |  |
| ☐ Compliance conference required   | - Hame and Title.                                | CPOIL CITIAL      | I WINC NE                    | inicuy / IV       | iariay <del>c</del> i |            |                               |  |
| ☐ Food / equipment impounded (50)  | Specialist: V                                    | Nguyen            |                              | Phone             | (916) 8               | 379-15     | 94                            |  |
| ☐ Food safety education required; # of employees   | _  | <i>g y</i> · ·    |                              |                   | (323)                 |            |                               |  |
| □ Permit Suspension; facility closure required   | Co-Inspector:                                    |                   |                              |                   |                       |            |                               |  |