



Date:	02/08/2024
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ESTABLISHMENT NAME: CORDOVA RESTAUR	ANT CASINO	Permit Holder: <u>JC</u>	OHN PARK		
Address: 2801 Prospect Park Dr	City	Rancho Cordo	OVA Zip Code	<u>95670</u> PI	hone <u>(916) 293-7481</u>
FA	PR		Type of Inspection		
FA0044089	PR0090642		INSPECTI	ON	
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.					

6.HANDWASHING FACILITIES

Observations: MAJOR VIOLATION

Bin with stuff in it, stored inside hand sink at bar near TV station. Removed, corrected. Another hand sink on the right side of bar available, missing soap and paper towel. Corrected. Ensure hand sinks are stocked with soap, paper towel, warm water and accessible at all times.

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))

7.HOT AND COLD HOLDING TEMPERATURES

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

MAJOR VIOLATION

- grilled chicken, teriyaki chicken, mashed potatoes, demi sauce, cajun sauce (cream), measured from range of 120-126 F at the counter top hot holding unit. Manager discarded food (VCD). Corrected.

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.

1) grilled/teriyaki chicken/hot holding unit/approx. ~ 10

- 2) mashed potatoes/hot holding unit/3 cups
- 3) demi sauce/hot holding unit/~3 cups
- 4) cajun sauce/hot holding unit/ ~ 3 cups

I hereby voluntarily agree to the condemnation and destruction of the above item(s).

I hereby further release the County of Sacramento, Environmental Management Department and its authorized agents from any and all liability regarding the agreed voluntary condemnation and destruction.

METHOD OF DESTRUCTION: discarded into trash





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ESTABLISHMENT NAME: CORDOVA RESTAUF	RANT CASINO		Permit Holder:	JOHN	PARK			
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FA	PR			.1	Type of Inspection			
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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)

14b.WAREWASHING AND SANITIZING PROCEDURES

Observations: MAJOR VIOLATION

Dishes/equipment/food contact surface washed in an automatic dish machine without any sanitizer, measured 0 ppm chlorine. All dishes previously washed, sent to 3-comp sink, rewashed, and sanitized . Corrected. Use 3-comp sink until dish machine is repaired. Ensure to test chlorine concentration frequently.

Code Description: Food-contact surfaces and multiservice utensils shall be effectively washed, rinsed, and sanitized to remove or completely loosen soils by use of manual or mechanical methods. The temperature of the automatic warewashing unit shall meet manufacturers specifications. Manual sanitation shall be accomplished during the final rinse by contact with solution containing 100 ppm available chlorine or 200 ppm quaternary ammonium. Mechanical sanitization shall be accomplished in the final rinse by achieving a utensil surface temperature of 160F or by contact with solution containing 50 ppm available chlorine. After cleaning and sanitizing, equipment and utensils shall be air dried. (114097, 114099.1, 114099.2, 114099.4, 114099.6, 114099.7, 114101, 114105, 114109, 114111, 114185.3 (a-c))

4.EATING, DRINKING, OR TOBACCO USE

Observations: Observed water bottle with unapproved screw-top lid stored on shelf below prep table. Provide a lid/straw and store below/away from any food or food prep areas.

Code Description: Employees shall not eat, drink, or use tobacco in any area where contamination of non-prepackaged food, clean equipment and utensils, linens, and single use articles may occur. Employees may drink from closed beverage container if the container is handled to prevent contamination of the employee's hands, the container, no prepackaged food, and food-contact surfaces. Area designated for employees to eat and drink shall be located so that food, clean equipment and utensils, linens, are articles are protected from contamination. (113977, 114256 (a))

19.CONSUMER ADVISORY FOR UNDERCOOKED FOOD

Observations: Consumer advisory incomplete on the menu, - specify food product on the menu (disclosure part). Correct within 30 days.

Code Description: Raw or undercooked food may not be served to the consumer unless both of the following conditions are met. First, the food facility discloses in writing to the consumer either of the following: specific products can be





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#cooked to order# or specific products are raw or undercooked or contain ingredients that are raw or undercooked. Second, the food facility reminds the consumer in writing of the risk associated with consuming raw or undercooked food. Confectionery food containing more that 0.5% alcohol may not be served to the consumer unless the food facility notifies the consumer orally or in writing that the food items contains more that 0.5% alcohol. (114093, 114093.1, 114012)

30a.FOOD STORED IN APPROVED LOCATION

Observations: Several boxes of cups (containers) stored on the floor in the upstairs storage room. Correct within 3 days.

Code Description: Food items shall be stored at least six inches above the floor in an approved location within the 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 in direct contact with undrained ice. (114047, 114049, 114053, 114055, 114069 (b))

38.VENTILATION AND LIGHTING

Observations: Several light bulbs are out in the prep/storage area. Correct within 7 days.

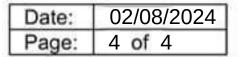
Code Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by health and building department. Canopy-type hoods shall extend six inches beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. 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)

45.FLOOR, WALL, AND CEILING FINISHES

Observations: Several cove base tiles, broken, or detached from wall inside/outside of walk in cooler, and corner wall near dish washing area. Correct within 30 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)





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OBSERVATIONS

Name on Food Safety Certificate	Paul Kelly	Expiration Date	08/07/2028
Warewash Chlorine (Cl)pp		Heat°F	DDBSAppm
Water/Hot Water Ware Sink Temp		Wiping Cloth	QA

FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

cooked pasta / walk in cooler/1 / 39F steak / walk in cooler/2 / 38F blue cheese / cold top insert / 39F sliced tomatoes / reach in cooler / 39F

ambient temperature / walk in cooler/1 / 38F vegetable soup / soup pot / 135F beef / cold drawer / 39F

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.

STA	TUS	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.						
	GREEN - Pass							
X	YELLOW - Conditional Pass; Reinspection required	assessed as authorized by current outrainente obtainty code, onapter 0.00.100.						
	RED- Closed; Suspension of permit to operate							
	Placard program not applicable at this time	Accepted by:						
ACT	TIONS							
	Photographic documentation obtained	Name and Title: Report emailed to Paul Kelly / Manager						
	Compliance conference required	Treport emaned to F dar Keny / Manager						
	Food / equipment impounded (50)	Specialist: E. Abelardo Phone: (916) 591-0701						
	Food safety education required; # of employees							
	Permit Suspension; facility closure required	Co-Inspector:						
	0							

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