



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>



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ESTABLISHMENT NAME: CORDOVA RESTAURANT CASINOPermit Holder: JOHN PARK

Address: 2801 Prospect Park Dr

City Rancho Cordova

Zip Code 95670

Phone (916) 293-7481

FA	PR	Type of Inspection
FA0044089	PR0090642	INSPECTION

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.

#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 than 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 contain more than 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 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)



County of Sacramento

Retail Food Facility

Official Inspection Report

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ESTABLISHMENT NAME: CORDOVA RESTAURANT CASINO Permit Holder: JOHN PARK

Address: 2801 Prospect Park Dr City Rancho Cordova Zip Code 95670 Phone (916) 293-7481

FA FA0044089	PR PR0090642	Type of Inspection INSPECTION
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OBSERVATIONS

Name on Food Safety Certificate Paul Kelly Expiration Date 08/07/2028

Warewash Chlorine (Cl) _____ ppm Quaternary Ammonia (QA) _____ ppm Heat _____ °F DDBSA _____ ppm
Water/Hot Water Ware Sink Temp 120 °F Hand Sink Temp 102 °F Wiping Cloth 400 ppm QA

FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

cooked pasta / walk in cooler/1 / 39F	ambient temperature / walk in cooler/1 / 38F
steak / walk in cooler/2 / 38F	vegetable soup / soup pot / 135F
blue cheese / cold top insert / 39F	beef / cold drawer / 39F
sliced tomatoes / reach in cooler / 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.

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: Report emailed to Paul Kelly / Manager

Specialist: E. Abelardo Phone: (916) 591-0701

Co-Inspector: _____