6. HANDWASHING FACILITIES
Observations: Major Violation:
No Hand Soap in prep/storage area across from main restaurant. Corrected.

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: Major Violation:
2 containers of cooked rice dough observed on the counter upon arrival. Cooked rice dough measured at 71-87F. Per employee, food items have been out since 8am this morning and food items need further preparation. Corrected by relocating back to cooler. Education provided.

Grill chicken (bottom layer) measured at 116F inside warmer. Corrected by reheating the food inside microwave.

Pate in cold top measured 56F. Pate in insert was double inserted into cold top. Removed extra insert for proper holding. Corrected.

Sliced tomatoes in cold top measured 57F - front prep line. Relocated to reach in. Corrected.

Minor Violation:
Egg rolls measured at 132-134F inside warmer. Hot holding all the potentially hazardous food at or above 135F at all times. Correct immediately.

The following potentially hazardous foods were found out of proper holding temperature:
- BBQ pork at 45F - inside walk-in cooler by the water heater
- Cooked sticky rice with peanut at 45F - walk-in cooler by the mop sink
- Raw bean sprout at 44F - walk-in cooler by the mop sink
- Cooked sliced pork at 46F - over filled (cold top of the 3 door reach-in cooler by the main cook line)
- Beef tendon at 45F - cold top of the 3 door reach-in cooler by the main cook line
- Bean sprouts in reach in measured 43F-46F - front prep line cooler
- Cooked pork at 46F - inside main reach-in cooler by the noodle station
- Raw bean sprouts at 50F inside 1 door reach-in cooler

Maintain all potentially hazardous food at or below 41F at all times. Correct immediately.
**Establishment Name:** HUONG LAN SANDWICHES  
**Permit Holder:** HONG CHAU PHAM  
**Address:** 6930 65th St Ste 109  
**City:** Sacramento  
**Zip Code:** 95823  
**Phone:** (916) 429-9999

<table>
<thead>
<tr>
<th>Program Identifier</th>
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<th>Type of Inspection</th>
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<tbody>
<tr>
<td>FA0013985</td>
<td>PR0028834</td>
<td>INSPECTION</td>
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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)

**8. TIME AS A PUBLIC HEALTH CONTROL**

**Observations:** Major Violation:  
Observed a container of cooked ground meat at the counter by the noodle station under TPHC. Time sticker (7am-11am) observed by the cooked ground meat. Inspector reminded that employee that the food was past the expired time. Employee mixed the expired cooked ground meat with a new container of cooked ground meat (got it from walk-in cooler) and then reheated at the noodle cook line for later usage. Inspector directed employee to discard food. Corrected. Education provided.

Observed 4 orders of cooked noodle filled with cooked ground meat (under TPHC and expired at 11am) and brought out at the retail area for customers grab and go. New time stickers (expired at 3pm) applied on the cooked noodle filled with cooked ground meat. Total of 8 hours was applied to the same cooked ground meat. Inspector directed employee to remove all the cooked noodle orders (filled with expired TPHC cooked ground meat) off the sales floor. TPHC education was provided. Total 4 hours is the max for food items that under Time as the Public Health Control.

Observed employee removing white stickers from food items for sale in retail area that have expired. Education provided. Corrected.

Minor Violation:  
Banh Trung (sticky rice) was labeled with sell by date (1/27/2024) observed at the self -service area (improper label). This product is only able to sit out for 1 day sell. Education provided. Correct immediately.

3 trays of Banh Trung (sticky rice) observed flatten in the back prep room. Per PIC, food has been out since last night at 9pm. This product is only able to sit out for 1 day sell. Provide proper label immediately. (Repeat Violation)

**Code Description:** When time as a public health control is used, the following procedures shall be observed: food items shall be marked to indicate four hours past the time when the food was removed from temperature control, food shall be served or discarded within the four-hour time limit, written procedures for food that was prepared, cooked, and refrigerated before time as a public health control was used, shall be maintained at the food facility and be made available to the enforcement agency upon request. (114000)
14b. WAREWASHING AND SANITIZING PROCEDURES

Observations: Major Violation:
Observed employee was cleaning pot lids at the handwash sink (skipped sanitizer step). Corrected. Education provided.

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: Employee drinks stored on top of clean cutting boards inside back storage room. Store all the employee drinks to the designated area (below or away from food or food related products) immediately. (1st Repeat Violation)

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, and single-use articles are protected from contamination. (113977, 114256 (a))

9. COOLING METHODS

Observations: Cooked green onion in oil inside prep cooler cold top measured at 50F. According to PIC, green onion in oil cooks every morning (7am). Discontinue storing cooling foods in cold top. Allow cooked green onion in oil to cool completely (41F or below) prior to placing in cold top. Correct immediately. Education provided.
(3rd Repeat Violation)

Code Description: All potentially hazardous foods shall be rapidly cooled from 135F to 41F within 6 hours. The decrease in temperature from 135F to 70F shall occur within the first 2 hours. Cooling shall be done by one or more of the following methods: in shallow containers, separating food into smaller portions, adding ice as an ingredient, using an ice bath, stirring frequently, using rapid cooling equipment, or using containers that facilitate heat transfer. (114002, 114002.1)

23. VERMIN AND ANIMAL CONTAMINATION

Observations: 1 dead cockroach observed beneath drink prep table. No live cockroach observed during today's
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.

**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)

29. **IDENTIFICATION AND STORAGE OF TOXIC SUBSTANCES**

**Observations:** Spray bottles stored beneath the handwash sink and beneath the dishwasher were lacking labels. Correct within 5 days.

**Code Description:** All poisonous substances, detergents, sanitizers, and cleaning compounds shall be stored to prevent contamination of food, equipment, utensils, linens, and single-use articles. Only pesticides that are necessary and specifically approved for use in a food facility may be used. Containers of poisonous or toxic materials shall have a legible manufacturer’s label or if taken from bulk supplies shall be clearly and individually identified with the common name of the material. (114254, 114254.1, 114254.2)

32a. **FOOD PRESENTATION AND LABELING**

**Observations:** Some packaged food items in refrigerator in retail area lacked facility name and address on labels. Correct within 5 days.

**Code Description:** Food offered for human consumption shall be honestly presented in a way that does not mislead or misinform the consumer. Food packaged in a food facility shall bear a label that complies with the labeling requirements prescribed by the Sherman Food, Drug, and Cosmetic Law which include: common name of the food, ingredients list, quantity of contents, name and address of manufacturer, and nutritional information as specified in Title 21 CFR. (114087, 114088, 114089, 114098.1, 114090, 114093.1)

33. **NONFOOD-CONTACT SURFACES CLEAN**

**Observations:** Heavy grease accumulation observed on floor inside the back storage room. Debris beneath all equipment in front sandwich and drink prep area. Rusty shelves observed inside reach-in cooler by the noodle station. Old food accumulation observed on racks inside reach-in cooler by the noodle station. Food spills (rice, msg, etc) observed throughout the back storage room. Deep clean within 5 days. (Repeat Violation)

**Code Description:** Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food
residue, and other debris. Interior premises of a food facility shall be kept clean. (114115(b), 114257)

35.EQUIPMENT APPROVED AND MAINTAINED
Observations: Broken bulk bin lid observed inside the back storage room.
Correct within 7 days.
Ambient temperature was measured at 44F inside the walk-in cooler by the mop sink.
Ambient temperature was measured at 46F for the 3 door reach-in refrigerator across from the rice cookers. No potentially hazardous food shall store in this unit until it can hold at or below 41F at all times. Adjust within 24 hours.
Raw meat in inked huong lan grocery bag in walk in freezer in prep/storage area. Correct within 7 days.

Code Description: Utensils and equipment shall be kept fully operative and in good repair. All new and replacement equipment shall be properly installed and be certified by NSF, UL Sanitation, or ETL Sanitation. Facilities that wash, rinse, soak, thaw, or similarly prepare foods shall be provided with a approved food preparation sink. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced or replaced if they can no longer be effectively cleaned and sanitized. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114130.6, 114132, 114133, 114137, 114139, 114153, 114163, 114165, 114169, 114175, 114177, 114180)

36.EQUIPMENT STORED IN APPROVED LOCATION
Observations: Boxes of napkins, togo cup lids and etc. stored on the floor inside the back storage room.
Clean bus tubs stored on the floor by the back storage room.
Clean pots stored on the floor by the pot storage table.
Equipment used to slice food stored on floor in storage area.
Store at least 6 inches off the floor today.
Rice scoop stored inside room temperature standing water. Corrected.
Cutting board stored behind faucet in prep/storage area. Correct immediately.

Code Description: Clean equipment, utensils, linens, and single-use articles shall be stored at least six inches above the floor in an approved location within the fully enclosed permitted food facility. Clean equipment, utensils, linens, and single-use articles shall not be exposed to splash, dust, vermin or other forms of contamination. Non-food items shall be stored and displayed separate from food and food-contact surfaces. During pauses in food preparation utensils shall be stored with handles above the top of the food, on a clean sanitized surface, in running water, or in water that is at least 135F. Single-use articles and multiservice utensils shall be handled, displayed, and dispensed so that contamination of food and lip-contact surfaces is prevented. Pressurized cylinders shall be securely fastened to rigid structure. (114074, 114081, 114119, 114161, 114172, 114178, 114179)
39. TEMPERATURE MEASURING DEVICES
Observations: Lacking thermometers inside reach-in coolers inside kitchen. Correct within 5 days.

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)

44c. MOP SINK AND JANITORIAL AREA
Observations: Mops stored head down in buckets. Install a mop rack within 7 days so mops can be hung to dry when not in use.

Code Description: At least one janitorial sink equipped with hot and cold water and a drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste. A room, area, or cabinet separated from food preparation, food storage, or warewashing shall be provided for the storage of cleaning equipment and supplies. After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies. (114279, 114281, 114282)

44e. VERMIN AND ANIMAL EXCLUSION
Observations: 1/4” gap observed at back door - hallway. Correct within 5 days. (Repeat Violation)

Code Description: A food facility shall at all times be constructed, equipped, and maintained as to prevent the entrance and harborage of animals, birds, and vermin, including, but not limited to, rodents and insects. Doors opening to outside air shall have a self-closing device and have no gaps greater than 1/4 inch when closed. Insect control devices shall be installed so that the devices are not located over a food or utensil handling areas. Pass-thru windows shall be of an approved size and be equipped with a self-closing device and air curtain if required. (114259, 114259.2, 114259.3)

45. FLOOR, WALL, AND CEILING FINISHES
Observations: Missing tile on wall next to hand sink and employee standing fridge in retail. Correct within 7 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)
## OBSERVATIONS

<table>
<thead>
<tr>
<th>Name on Food Safety Certificate</th>
<th>Henry Thi</th>
<th>Expiration Date</th>
<th>05/06/2024</th>
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<tr>
<td>Warewash</td>
<td>Chlorine (Cl) 50 ppm</td>
<td>Quaternary Ammonia (QA) ppm</td>
<td>Heat 120 °F DDBSA ppm</td>
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<tr>
<td>Water/Hot Water</td>
<td>Ware Sink Temp 123 °F</td>
<td>Hand Sink Temp 100 °F</td>
<td>Wiping Cloth 200 ppm QA</td>
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**FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION**

- rice / rice cooker / 146F
- milk / reach-in cooler / 41F
- pork / in cold top - front prep line / 41F
- raw bean sprout / cold top of the 1 door reach-in
- Grilled pork / warmer / 138F
- sliced tomato / 3 door reach-in cooler beneath
- soup / walk-in cooler by the water heater / 39F
- Eggroll / display case / 173F
- cooked shrimp / cold top of the 3 door reach-in
- sliced beef / 3 door reach-in cooler / 41F

### NOTES

- Inspection was conducted with Donna and Henry.
- 3 compartment sink was not set up.

**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.

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### STATUS

- GREEN - Pass
- YELLOW - Conditional Pass; Reinspection required
- RED - Closed; Suspension of permit to operate
- Placid program not applicable at this time

### ACTIONS

- Photographic documentation obtained
- Compliance conference required
- Food / equipment impounded (50)
- Food safety education required; # of employees
- Permit Suspension; facility closure required

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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 6.89.150.

Accepted by: __________________________

Name and Title: sent via email to Vivian / Manager

Specialist: K. Li Phone: (916) 531-4056

Co-Inspector: E. Nguyen