

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

FA FA0013985	PR PR0028834	Type of Inspection INSPECTION
Program Identifier Restaurant		
<p style="font-size: small;">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.</p>		

OBSERVATIONS

Name on Food Safety Certificate Henry Thi Expiration Date 05/06/2024

Warewash Chlorine (Cl) 50 ppm Quaternary Ammonia (QA) _____ ppm Heat 120 °F DDBSA _____ ppm
 Water/Hot Water Ware Sink Temp 123 °F Hand Sink Temp 100 °F Wiping Cloth 200 ppm QA

FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

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

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: sent via email to Vivian / Manager

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

Co-Inspector: E. Nguyen