



Date:	03/04/2024
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ESTABLISHMENT NAME: HOLIDAY INN CAPIT	OL PLAZA	Permit Holder: <u>ATRIL</u>	JM HOSPITALITY	
Address: 300 J St	City	Sacramento	Zip Code <u>95814</u>	Phone (916) 446-0100
FA	PR		Type of Inspection	1
FA0004314	PR0004765		INSPECTION	
Program Identifier				
Items listed on this report as violations do not meet	그는 것이 방송에서는 것은 것이 것이 많은 것이 것 같아요. 것이 많은 것은 것이 많다. 것이 없는 것이 같아요.		물건 날 것 것 것 같은 것 것 같은 것 것 것 것 것 것 것 같은 것 같은	이번 방법은 20년 1월 19년 1월 20년 1월 19년
All violations must be corrected within specified tim potential to cause foodborne illness. All major violat			2018 21 6282 51	1.110 (cm) (012) (015)

### **6.HANDWASHING FACILITIES**

**Observations**: MAJOR VIOLATION: Empty paper towel dispenser at hand sink located on back line. Ensure all hand sinks are adequately stocked with paper towels and hand soap at all times. Corrected; dispenser refilled.

Minor Violation: Empty paper towel dispenser at bar hand sink. Refill today. \*\*Note: Bar not operating at time of inspection.

**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: Cut melon on push cart near 2-compartment food prep sink measured 58F. Corrected; food voluntarily discarded.

**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: Failure to track time for hot breakfast buffet items. Corrected. \*\*Note: All food measured above 135F; however, when implementing Time as a Public Health Control, temperature of food is not taken. Repeat observation at future inspections will result in food being discarded.

**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)

# 4.EATING, DRINKING, OR TOBACCO USE

**Observations**: Employee coffee beverage stored on prep table of back hot line and water bottle stored on prep





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All violations must be corrected within specified tim	그는 가슴이 승규는 것 것 같아요. 영화는 것 같은 그 것 것 같아요. 것은 것 같아요. 같아요. 이야가 하는 것이야지 않는 것이 같아요. 이야가 나는 것이 가 것을 못했는 것 같아요. 것 같아요.	아버지는 것 같은 것 같	경험을 만든 것을 만한 것을 모양하는 것을 수 있다. 것은 것은 것은 것은 것은 것은 것을 것을 것을 다 있는 것이라. 것은 것은 것은 것을 다 있는 것이라. 것은 것이라. 것이 같이 같이 같이 ?? 것이 같이 같이 같이 같이 ?? 것이 같이 ?? 것이 같이 ?? 것이 같이 같이 ?? 것이 같이 같이 ?? 것이 같이 ?? 것이 같이 ?? 것이 ?? 것이 ?? ?? ?? ?? ?? ?? ?? ?? ?? ?? ?? ?? ??
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potential to cause loouborne liness. All major viola	tions must be conected immediately.	Non-compliance may warrant in	integrate closure of the loog facility.

counter next to cutting board. Store personal beverages in approved containers and below/away from food and food prep surfaces. Corrected; voluntarily discarded.

**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 protected from contamination. (113977, 114256 (a))

### 13.FOOD IN GOOD CONDITION, SAFE, AND UNADULTERATED

**Observations**: Mold growth on strawberries stored in walk-in cooler #2. Discarded at time of inspection.

**Code Description:** Employees shall not commit any act that may cause the contamination or adulteration of food or food contact surfaces. Food shall be produced, prepared, stored, transported, and served, so as to be free from adulteration and spoilage. Food is considered adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. Containers previously used to store poisonous or toxic materials shall not be used to store food, utensils, or single-use articles. Utensils used for tasting shall be discarded or washed, rinsed, and sanitized between tastings. Ice used as a medium for cooling food and beverages shall not be offered for consumption. Food shall be inspected upon receipt and prior to any use, storage, or resale. Shellstock shall be reasonably free of mud; dead shellfish and shellfish with broken shells shall be discarded. (113967, 113976, 113980, 113988, 113990, 114035, 114039.2, 114167, 114254.3)

### 14a.FOOD CONTACT SURFACES CLEANED AND SANITIZED

**Observations**: Buildup on tooth of tabletop mounted can opener. Clean today.

Slime accumulation on inside deflector panel and ceiling of ice machine. Clean within 7 days.

**Code Description:** Food contact surfaces, utensils, and equipment shall be cleaned and sanitized at the following times: before each use with different type of raw food of animal origin, when changing from raw food to ready to eat food, between uses with raw produce and potentially hazardous food, before using a thermometer, any time during the operation when contamination may have occurred. Food-contact surfaces and utensils shall be clean to sight and touch. (113984(d), 114113, 114115, 114117, 114121(a), 114125(b), 114141, 114180(a-c))

# 14b.WAREWASHING AND SANITIZING PROCEDURES

**Observations**: Final rinse for high heat dish machine measured 157F after five cycles. Repair to minimum 160F. Correct immediately.

Code Description: Food-contact surfaces and multiservice utensils shall be effectively washed, rinsed, and sanitized





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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))

#### **21.HOT AND COLD WATER SUPPLY**

**Observations**: Hot water at 1-compartment sink on back hot line maxed out at 116F. Repair/adjust to provide minimum 120F to prep sink. Correct within 24 hours.

**Code Description:** An adequate, protected, pressurized, potable supply of hot and cold water shall be provided at all times. Hot water shall be supplied at a minimum temperature of at least 120F when measured from the mop sink, prep sink, and warewashing sink faucet. The temperature of water provided to handwashing facilities shall be at least 100F. Handwashing facilities equipped with auto run faucets shall have their water temperature set between 100F to 108F. (113953(c), 114189, 114192, 114192.1, 114195)

### 22.SEWAGE AND WASTEWATER DISPOSAL

**Observations**: Clogged floor drain on banquet kitchen line. Technician arrived at time of inspection and began repair. Correct within 24 hours.

**Code Description:** Liquid waste shall be disposed of through the approved plumbing system that discharges into the public sewerage or into an approved private sewage disposal system. Grease traps and grease interceptors shall be easily accessible for servicing. (114197, 114201)

# **27.FOOD PROTECTED FROM CONTAMINATION**

**Observations**: Uncovered food in walk-in freezer #2. Protect/cover immediately. <<REPEAT VIOLATION>>

**Code Description:** Food shall be protected from contamination during transportation, storage, preparation, holding, and display. Food and condiments on display shall be protected from contamination by the use of dispensers, packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed. Only prepackaged non-potentially hazardous food or uncut produce may be displayed or sold outdoors if under overhead cover. Bulk milk dispensing tubes shall be cut diagonally at minimum one inch from the dispensing head. Open-air barbecues shall be separated from public access. (113984, 113986, 114060, 114069, 114077, 114089.1 (c), 114143 (c-d), 114073)

# **33.NONFOOD-CONTACT SURFACES CLEAN**

**Observations**: Slime/mold growth on floor and cove base in walk-in cooler #2; excessive pooling water and black





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potential to cause foodborne illness. All major violat	tions must be corrected immediately. Non-compliance r	may warrant immediate closure of the food facility.

slime accumulation on floor beneath bar on employee side. Clean and maintain within 2 days.

**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)

### **34.WAREWASHING FACILITIES AND TESTING METHODS**

**Observations**: Lack secondary measuring method for high heat dish machine, such as temperature stickers and/or thermometer capable of recording the current and max temperatures. Correct within 7 days. <<REPEAT VIOLATION>>

**Code Description:** Facilities that prepare food shall be equipped with a manual warewashing sink that has at least three compartments with two integral metal drainboards. A two compartment sink that was installed before January 1, 1996, need not be replaced when used in approved manner. Sink compartments shall be large enough to accommodate immersion of the largest equipment and utensils used. Mechanical warewashing machine shall be operated in accordance with manufacturer's specifications. Testing materials shall be provided to adequately measure the applicable sanitization method

used during manual or mechanical warewashing. (113984(e), 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

### **35.EQUIPMENT APPROVED AND MAINTAINED**

**Observations**: Deteriorated/torn rubber door gaskets on 3-door prep cooler and 2-door display merchandiser. Repair within 30 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, 114165, 114165, 114169, 114175, 114177, 114180)

# **36.EQUIPMENT STORED IN APPROVED LOCATION**

**Observations**: Tongs stored on oven door handle. Store in a sanitary manner/location. Corrected.

Distance between hand sink and coffee brewer is less than 24". Install minimum 6" metal splash guard on right side of hand sink or relocate food equipment and maintain minimum 24" clearance. Correct within 7 days.

**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





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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)

#### **38.VENTILATION AND LIGHTING**

**Observations**: One inoperable light in banquet kitchen exhaust hood system. Repair 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)

#### 41.PLUMBING FIXTURES AND BACKFLOW PREVENTION

**Observations**: Leaks observed in the following areas: condenser unit of large walk-in cooler, both faucet swivel necks of 3-comp sink, bar dump sink faucet and plumbing, and bar compressor. Repair within 7 days.

Faucet for 2-comp sink is loose. Secure/tighten within 7 days. <<REPEAT VIOLATION>>

Lack anti-siphon device on y-splitter attached to mop sink faucet. Install on end with loose hose. Correct within 7 days. <<REPEAT VIOLATION>>

Three drain lines/plumbing observed inside floor sink beneath hand sink in coffee brewing station. Provide minimum 1" air gap between end of drain line/plumbing and top of floor sink. Correct within 7 days.

**Code Description:** Steam tables, ice machines, ice bins, food preparation sinks, display cases, walk-in refrigeration units, and other similar equipment that discharge liquid waste shall drain into a floor sink with an air gap or other approved type of receptor. Plumbing and plumbing fixtures shall be maintained so as to prevent contamination, shall be kept clean, fully operative, and in good repair. The potable water supply shall be protected with a backflow or back siphonage protection device. Any hose used for potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269)

# 44e.VERMIN AND ANIMAL EXCLUSION

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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**Observations**: Missing ceiling panel above ice machine. Repair within 7 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**: Broken cove base tiles in walk-in cooler #2. Repair within 14 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	Micheal Jackson	Expiration Date	06/27/2028	
Warewash Chlorine (CI) <u>50</u> ppm Water/Hot Water Ware Sink Temp	Quaternary Ammonia (QA) ppm °F Hand Sink Temp100 °F	Heat <u>157</u> °F Wiping Cloth	DDBSAppm ppm	
FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION				

pooled eggs / 3-door prep cooler / 40F cut tomatoes / salad prep cooler / 36F

polenta / walk-in #1 / 40F milk / walk-in cooler #3 / 40F

#### **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		
	GREEN - Pass	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.		
X	YELLOW - Conditional Pass; Reinspection required	assessed as autionzed by current odoramento obarity obde, onapter 0.00. 100.		
	RED- Closed; Suspension of permit to operate			
	Placard program not applicable at this time	Accepted by:		
ACTIONS				
	Photographic documentation obtained	Name and Title: sent via email to facility / Michael Jackson, Executive Chef		
	Compliance conference required			
	Food / equipment impounded (50)	Specialist: W. McConaghy Phone: (916) 591-2413		
	Food safety education required; # of employees			
	Permit Suspension; facility closure required	Co-Inspector:		

County of Sacramento - Environmental Management Department

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