



Retail Food Facility Official Inspection Report

Date:	03/20/2024
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ESTABLISHMENT NAME: PHO SAIGON BAY		Permit Holder: IHA	I QUANG TRAN	
Address: 1537 Howe Ave Ste 220	City	Sacramento	Zip Code <u>95825</u>	Phone (916) 922-1288
FA0004230	PR PR0004684		Type of Inspection REINSPECTION	
Program Identifier				
Items listed on this report as violations do not meet All violations must be corrected within specified time potential to cause foodborne illness. All major violati	eframe. Violations that are clas	ssified as "Major" pose a	an immediate threat to publ	ic health and have the

23. VERMIN AND ANIMAL CONTAMINATION

Observations: MAJOR VIOLATION - CLOSURE: This facility's Permit to Operate remains suspended. Facility is not approved to reopen to the public. Observed the following vermin activity:

- 1 live german cockroach adult inside cold-top cooler next to hinge
- 1 live german cockroach adult with an egg sac attached behind cold-top cooler on wall (removed)
- 1 egg sac below cold-top cooler on floor (removed)
- about 10 live german cockroach nymphs and adults under/behind rear 3-compartment sink
- -1 live german cockroach nymph below 3-compartment sink on floor
- -15 dead german cockroach of various stages below and to the side of the 3-compartment sink on floor
- 1 dead german cockroach adult with egg sac attached adjacent to rear 3 compartment sink
- 7 dead german cockroaches below and in cold-top cooler's equipment adjacent to cooks line
- 2 dead german cockroaches, nymph and adult, below water heater
- -3 dead cockroach nymphs on floor near rear exit
- -cockroach feces between equipment and walls in kitchen

DIRECTIVES:

- -Continue to provide aggressive professional pest control service immediately and eliminate/control vermin activity.
- -Provide copy of pest control report to Inspector M. Cuevas and maintain copies on site for EMD inspector review.
- -Clean, degrease, and sanitize all food contact and food preparation areas.
- -Seal all holes/gaps using approved, cleanable, durable, and light-colored material. DO NOT USE FOAM.
- -Install monitoring glue traps throughout facility.

Due to evidence of a vermin infestation, facility remains closed. No food sales or preparation is permitted until facility is reinspected and approved to open by the Environmental Management Department (EMD). Once facility is ready for a reinspection, contact EMD to schedule an appointment: (916) 875-8440.

NOTE: If evidence of a vermin infestation is still observed, health permit may not be reinstated. All reinspections may be subject to additional reinspection fees.

NOTICE OF TEMPORARY SUSPENSION OF HEALTH PERMIT AND IMMEDIATE CLOSURE OF FOOD FACILITY This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states "If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

The violations for which this action is taken and associated sections of the Health and Safety Code (H&SC) are as follows:





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Section 114259.1 H&SC: Food is subject to contamination from vermin.

You have the right to make a written request for a hearing to the Environmental Health Division located at 11080 White Rock Road Ste 200., Rancho Cordova, CA 95670, within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call Environmental Health for a reinspection to reinstate the permit to operate. Phone: (916) 875-8440.

Supervisor Consulted: S. LePage

1c.FOOD HANDLER CARDS

Code Description: Food handlers that prepare, handle, or serve non-prepackaged, potentially hazardous food, shall obtain a valid Food Handler Card within 30 days after date of hire. (113948)

21.HOT AND COLD WATER SUPPLY

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)

30b.FOOD CONTAINERS LABELED

Code Description: Containers holding food or food ingredients that are removed from their original packaging shall be identified with the common name of the food. (114051)

33.NONFOOD-CONTACT SURFACES CLEAN

Code Description: Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food





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Address: 1537 Howe Ave Ste 220	103	City	Sacramento	Zip Code	95825	Phone	(916) 922-1288
FA	PR			Type of Inspection			
FA0004230	PR0004684			REINSPE	CTION		
Program Identifier							
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residue, and other debris. Interior premises of a food facility shall be kept clean. (114115(b), 114257)

35.EQUIPMENT APPROVED AND MAINTAINED

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

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)

41.PLUMBING FIXTURES AND BACKFLOW PREVENTION

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)

45.FLOOR, WALL, AND CEILING FINISHES





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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)

49.PERMIT REQUIREMENTS

Code Description: A food facility shall not be open for business without a valid permit. Permit shall be posted in a conspicuous place within the food facility. (114067(b, c), 114381, 114387)



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FA	PR	S	Type of Inspection	(010) 011 1200
FA0004230	PR0004684		REINSPECTION	
Program Identifier	49	1077		
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OBSERVATIONS				
Name on Food Safety Cortificate Mimi \	10	Evniration Date	00/24/2026	
Name on Food Safety Certificate Mimi	70	Expiration Date	09/24/2026	_
Warewash Chlorine (CI)ppm Qua Water/Hot Water Ware Sink Temp FOOD ITEM / LOCATION / TEMP °F DOCUME	aternary Ammonia (QA) _°F Hand Sink Temp ENTATION	ppm Heat°F °F Wiping Cloth	DDBSAppm	
NOTES Please call EMD Accounting at 916-879				is in compliance with all
GREEN - Pass	applicable sections of the C	sponsible for ensuring that the California Health and Safety C	code. If a reinspection is	equired, fees may be
☐ YELLOW - Conditional Pass; Reinspection required	assessed as authorized by	current Sacramento County	Code, Chapter 6.99.150.	
RED- Closed; Suspension of permit to operate				
☐ Placard program not applicable at this time	N 31 9748			
ACTIONS	Accepted by:			
☐ Photographic documentation obtained	Nome and Title -			
Compliance conference required	Name and Title: Em	ailed to: Thai Tran / C	wner	
☐ Food / equipment impounded (50)	Specialist: M C		Phone: (016)	000 0440
Food / equipment impounded (50) Food safety education required; # of employees	Specialist: M. Cu	ıevas	(916)_	639-3418
Permit Suspension; facility closure required	Co-Inspector: S. I	_ePage		