



County of Sacramento Retail Food Facility Official Inspection Report

Date:	04/10/2024
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ESTABLISHMENT NAME: NORTHRIDGE LITTLE	E LEAGUE		Permit Holder:	NORT	<u>HRIDGE LI1</u>	<u>TLE LEAC</u>	<u> GUE</u>	
Address: 6950 Brayton Ave # Brooktree Park		City	Citrus Heig	Ihts	Zip Code	95621	Phone	(916) 225-8712
FA	PR				Type of Inspection			
FA0002029	PR0006619				INSPECTI	ON		
Program Identifier								
Items listed on this report as violations do not meet to All violations must be corrected within specified time potential to cause foodborne illness. All major violati	frame. Violations that a	are cla	ssified as "Major	" pose an	immediate thr	eat to public	health a	and have the

27.FOOD PROTECTED FROM CONTAMINATION

Observations: Boxes of raw hamburger patties stored above ready to eat food inside 2 door upright freezer. Store all raw meat below any cooked or ready to eat food. Correct within 3 days.

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)

35.EQUIPMENT APPROVED AND MAINTAINED

Observations: Facility has a tabletop fryer with no ventilation hood. Discontinue further use of this fryer. A ventilation hood and system would need to be installed for use of the deep fryer. Submit plans for hood installation to our plan review department. Any questions regarding submittal can be directed to (916) 874-6010.

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)



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OBSERVATIONS

Name on Food Safety Certifi	cate			Expiration [)ate		
Warewash Chlorine (CI) _ Water/Hot Water Ware Si		ry Ammonia (QA) _ Hand Sink Temp	ppm °F	Heat Wiping C		DDBSA	_ppm

FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

sliced tomatoes / prep refrigerator / 38F

NOTES

NOTE: Cooling of nacho cheese and chili was discussed during inspection.

Snack bar has a BBQ grill that is cautioned off. Fixings for hamburgers are placed in paper boat tray and given to customer for assembly. The only self-service items are pump type condiments.

STATUS	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.					
YELLOW - Conditional Pass; Reinspection required	assessed as additionzed by ourient odoramento county code, 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 Christina Bonini / Concession Coordinator					
Compliance conference required						
Food / equipment impounded (50)	Specialist: J. Martin Phone: (916) 591-1611					
Food safety education required; # of employees						
Permit Suspension; facility closure required	Co-Inspector:					

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