



Date:	12/11/2023
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ESTABLISHMENT NAME: PHO ANH	Permit Holder: <u>ROBYN D. MICHAEL</u>				
Address: 6830 Stockton Blvd Ste 165		city Sacramento	Zip Code	<u>95823</u> Ph	one
FA FA0006128	PR PR0007743		Type of Inspection INSPECTI	ON	
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 violat	eframe. Violations that are	classified as "Major"	pose an immediate thr	reat to public hea	alth and have the

5b.BARE HAND CONTACT AND GLOVE USE

Observations: Major Violation:

Observed employee (with gloves) was grabbing green onions out of the raw sliced beef on counter by the 2 door reach-in cooler and putting the green onions back to the green onion container at the cold top of the 2 door reach-in cooler (green onions mixed with raw beef juice now with the green onions that was used to garnish the pho). Then, observed employee was touching ready to eat pho noodle (with the same gloves that was in contact with raw beef). Inspector stopped employee and directed employee to cook the green onions that was contaminated with the raw beef juice. Contaminated pho noodle was later cooked with boiled soup. Corrected. Inspector suggested employee to use tong to grab sliced raw beef for pho noodle orders. Education was provided.

Code Description: Employees shall minimize bare hand contact with non-prepackaged ready-to-eat food. Single-use gloves shall be used for only one task and shall be discarded when damaged or soiled, or when interruptions in the food handling occur. Gloves shall be changed as often as handwashing is required. Slash-resistant gloves may be used with ready-to-eat food if the gloves have a smooth, durable, nonabsorbent surface, or are covered with a single-use glove. Wash hands before donning gloves. (113961, 113968, 113973 (b-f))

8.TIME AS A PUBLIC HEALTH CONTROL

Observations: Major Violation:

TPHC was not maintained. Once inspector asked about the raw bean sprouts on the counter, employee stated writing time on the TPHC log. Per employee, bean sprout plates have been out for 15 minutes. Corrected. Education provided.

No time/ stickers observed for food items (cooked beef and chicken) that located in cold top of the 2 door reach-in cooler. Cooked sliced beef and cooked sliced chicken are cooked and prepared this morning and placed in the cold top for use. Due to prep coolers design for cold holding foods that are already at 41F or below, rather than cooling cooked foods, freshly made foods in the cold top suppose to place under time as a public health control (TPHC)- that is how operator agreed to follow since 2019. Employee stated that he just cooked the beef and chicken 10 minutes ago. Cooked beef measured at 58F and cooked chicken measured at 83F. Education provided. Employee stated that all the left over food items will be discarded at 2:45pm. Corrected. Per owner, she knew they had color stickers that were used for the food items (under time was public health control-TPHC) located at the cold top of the 2 door reach-in cooler, but employee was not using those. Explained to staff again that potentially hazardous food should not be cooling inside cold top cooler inserts, as this section is designed to only cold hold food products.

(2nd 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





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enforcement agency upon request. (114000)

1b.FOOD SAFETY CERTIFICATION

Observations: Lacking valid food manager certificate. Correct within 60 days.

Code Description: Food facilities that prepare, handle, or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947.1, 113947.3)

1c.FOOD HANDLER CARDS

Observations: 4 employees' food handler cards were expired. Missing 2 employees' food handler cards. Correct within 30 days.

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)

7.HOT AND COLD HOLDING TEMPERATURES

Observations: Beef tripe measured at 50F inside 2 door reach-in cooler. Raw chicken measured at 46F inside walk-in cooler. Maintain all potentially hazardous food at or below 41F at all times. Correct immediately.

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)

9.COOLING METHODS

Observations: Cooked whole chicken observed inside 2 door upright refrigerator (sealed with plastic wrap). Cooked chicken was measured at 102F. Per employee, food just cooked and has been cooling for 5 minutes. Corrected by removing plastic wrap. Proper cooling sticker was posted on site.

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)





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14a.FOOD CONTACT SURFACES CLEANED AND SANITIZED

Observations: Pink/black slime accumulation observed on white baffle inside ice machine. Clean and sanitize within 24 hours.

Old food debris build-up was observed on meat slicer blade and housing. Clean and sanitize within 24 hours. (1st Repeat Violation)

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))

19.CONSUMER ADVISORY FOR UNDERCOOKED FOOD

Observations: Observed facility offered raw sliced beef on pho with hot soup. For pho (raw beef slices over

soup), it needs to provide consumer advisory on the menu. Correct within 7 days.

Code Description: Raw or undercooked food may not be served to the consumer unless both of the following conditions are met. First, the food facility discloses in writing to the consumer either of the following: specific products can be #cooked to order# or specific products are raw or undercooked or contain ingredients that are raw or undercooked. Second, the food facility reminds the consumer in writing of the risk associated with consuming raw or undercooked food. Confectionery food containing more that 0.5% alcohol may not be served to the consumer unless the food facility notifies the consumer orally or in writing that the food items contains more that 0.5% alcohol. (114093, 114093.1, 114012)

23.VERMIN AND ANIMAL CONTAMINATION

Observations: Residential pesticide observed beneath the beverage prep table by the ice machine. Remove residential pesticide immediately.

Please contact your pest control company if you have any vermin issues.

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)

30a.FOOD STORED IN APPROVED LOCATION

Observations: A box of onions stored on the floor by the meat slicer. Boxes of togo containers stored on the floor in the hallway.





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Store at least 6 inches off the floor today.

Code Description: Food items shall be stored at least six inches above the floor in an approved location within the fully enclosed permitted food facility. Food shall not be exposed to splash, dust, vermin, or other forms of contamination or adulteration. Prepackaged food may not be stored in direct contact with ice if the food is subject to the entry of water because of the nature of it's packaging. Non-prepackaged food may not be stored in direct contact in direct contact with undrained ice. (114047, 114049, 114053, 114055, 114069 (b))

30b.FOOD CONTAINERS LABELED

Observations: White bulk bins stored beneath the prep table were lacking labels. Correct within 5 days. (Repeat Violation)

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

Observations: Debris accumulation observed inside floor sink by the ice machine. Grease and dust accumulation observed on hood filters. Clean within 7 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)

35.EQUIPMENT APPROVED AND MAINTAINED

Observations: Many duct tapes were used on ice machine. Correct within 7 days. Use approved material to fix ice machine.

Black plastic bag was used to seal gap of the back door by the men's restroom. Correct within 5 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)

41.PLUMBING FIXTURES AND BACKFLOW PREVENTION

Observations: 3 compartment sink faucet was leaking. Correct within 7 days.





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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)

43.RESTROOMS MAINTAINED, SUPPLIED, AND ACCESSIBLE

Observations: Men's restroom door was propped open. Corrected.

Code Description: Toilet facilities shall be maintained and kept clean. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. The number of toilet facilities shall be in accordance with local building and plumbing ordinances. Toilet facilities shall be provided for patrons: in establishments with more than 20,000 sq. ft.; establishments offering on-site consumption of food. Toilet facilities shall be available within 200 feet of outdoor barbeques. (114143(e), 114250, 114250.1, 114276)

45.FLOOR, WALL, AND CEILING FINISHES

Observations: Broken ceiling panel was observed above the water heater. Correct within 3 days. (1st Repeat Violation)

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	6	Expiration Date
Warewash Chlorine (CI) <u>100</u> ppm Water/Hot Water Ware Sink Temp	Quaternary Ammonia (QA) ppm °F Hand Sink Temp102 °F	Heat <u>124</u> °F DDBSAppm Wiping Cloth ppm
DOD ITEM / LOCATION / TEMP °F DO	CUMENTATION	

JUCATION / TENIP F DUCUMENTA

raw beef / 2 door upright refrigerator / 35F

ambient / walk-in cooler / 41F

NOTES

Inspection was conducted with ROBYN D. MICHAEL. Facility opens at 9:45am and closes at 2:45pm.

Employees prepare all the food items around 9am in the morning.

3 compartment sink was not set up.

11/29/2023 pest control report observed available on site.

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.

Due to continued non-compliance with the California Retail Food Code, all food handling employees and management are required to attend Food Safety Education at a cost of \$20 per person. Food Safety Education does not satisfy food manager or food handler certification requirements. Please call (916) 875-8440 to schedule.

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 ROBYN D. MICHAEL / owner		
Specialist: K. Li Phone: (916) 531-4056		
Co-Inspector:		

11080 White Rock Road - Suite 200 - Rancho Cordova, CA 95670 - Telephone: 916/875-8440 - Fax: 916/875-8513 http://emd.saccounty.gov/EH