



Date:	12/11/2023
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ESTABLISHMENT NAME: PHO ANH

Permit Holder: ROBYN D. MICHAEL

Address: 6830 Stockton Blvd Ste 165 City: Sacramento Zip Code: 95823 Phone:

FA FA0006128	PR PR0007743	Type of Inspection INSPECTION
Program Identifier		

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.

## 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.

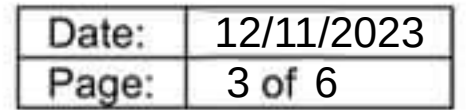
(2nd Repeat Violation)

**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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**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 barbecues. (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)





# County of Sacramento

## Retail Food Facility Official Inspection Report

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### OBSERVATIONS

Name on Food Safety Certificate \_\_\_\_\_ Expiration Date \_\_\_\_\_

Warewash Chlorine (Cl) 100 ppm Quaternary Ammonia (QA) \_\_\_\_\_ ppm Heat 124 °F DDBSA \_\_\_\_\_ ppm

Water/Hot Water Ware Sink Temp 124 °F Hand Sink Temp 102 °F Wiping Cloth \_\_\_\_\_ ppm

### FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

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.

<b>STATUS</b>
<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
<b>ACTIONS</b>
<input type="checkbox"/> Photographic documentation obtained
<input type="checkbox"/> Compliance conference required
<input type="checkbox"/> Food / equipment impounded (50)
<input checked="" type="checkbox"/> Food safety education required; # of employees <u>8</u>
<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 ROBYN D. MICHAEL / owner

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

Co-Inspector: \_\_\_\_\_