



County of Sacramento

Retail Food Facility Official Inspection Report

Date:	03/21/2024			
Page:	1 of 3			

ESTABLISHMENT NAME: T4		Permit Holder: LIEM NGUYEN T				
Address: 5120 Auburn Blvd Ste C	City	Sacramento	Zip Code	95841	Phone (916) 999-0114	
FA	PR		Type of Inspection			
FA0053378	PR0123732		REINSPE	CHON		
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.						

5a.HANDWASHING PROCEDURES

Observations: MAJOR VIOLATION: Observed employee handle raw chicken and then move clean container on shelf to air dry without washing hands. Education provided and employee was asked to wash hands and clean container properly. Corrected.

Code Description: Employees are required to wash their hands in the following situations: before engaging in food preparation, after touching bare skin, after using the toilet room, after coughing or sneezing, after eating, drinking, or using tobacco, after handling soiled equipment or utensils, as often as necessary during food preparation to prevent cross-contamination, when switching from working with raw to ready to eat foods, before donning gloves, before dispensing or serving food, after engaging in other activities that may contaminate hands. Hand sanitizer must be approved and shall only be applied to hands that are properly cleaned. (113952, 113953.3, 113953.4)

1a.DEMONSTRATION OF KNOWLEDGE

Observations: Food prep employee was unaware of proper handwashing, glove use, and proper equipment use. Education provided. Ensure all employees are adequately trained in all aspects of food safety.

Highly recommend employees to attend Free food safety class at EMD office. Call EMD (916)875-8440 for schedule; Vietnamese classes are available.

Code Description: All food employees shall have adequate knowledge of, and shall be properly trained in, food safety as it relates to their assigned duties. (113947)

5b.BARE HAND CONTACT AND GLOVE USE

Observations: Employee observed leaving used single use gloves on top of container with flour mixture. Do not reuse gloves. Removed. Handout 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))

6.HANDWASHING FACILITIES

Observations: Large bucket with soap stored in front of kitchen handwash station. All handwash stations shall be clear and easily accessible at all times. Remove today. REPEAT VIOLATION

Code Description: Handwashing facilities shall be provided within or adjacent to toilet rooms, food preparation, and





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Program Identifier		X X00 = 3754560 97 864	97078 SWEETSTAND TARK SV	750	2000 32 E-0.103/10081-0.0cm
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 o	classified as "Major"	pose an immediate th	reat to publi	ic health and have the

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))

44d.EMPLOYEE PERSONAL ITEMS

Observations: Employee was thawing raw chicken again at 3-comp sink. Ensure all equipment is utilized as designed. Thaw raw chicken at designated prep sink. Dishes shall be washed at designated 3-comp sink. Employee was educated again. Corrected. REPEAT VIOLATION

Code Description: No person shall store clothing or personal effects in any area used for the storage and preparation of food. Lockers or other suitable facilities shall be provided and used for the orderly storage of employee clothing and other possessions. Lockers or other suitable facilities shall be located in a designated room or area where contamination of food, equipment, utensils, and single-use articles cannot occur. (114256, 114256.1.)



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OBSERVATIONS				
3 8				
Name on Food Safety Certificate		Expiration Date		_
Warewash Chlorine (CI)ppm Qua Water/Hot Water Ware Sink Temp FOOD ITEM / LOCATION / TEMP °F DOCUME	ternary Ammonia (QA) _°F Hand Sink Temp	ppm Heat °F Wiping Clot	°F DDBSAppm	
TOOD TIEM! / EOOATION / TEIM! DOCOME	MIAHON			
NOTES				
Reinspection conducted to check comp	liance of major violation	ns from routing inspac	tion performed on 3/21	124 All major
violations have been corrected and mai	•	•	•	<u>-</u>
dead roaches on the floor beneath equi		5		•
times. Ensure pest control inspection re	•	-	,	
* Reinspection with applicable fee of \$2			compliance. Ensure al	I violations from
3-20-24 routine inspection are corrected	d and remain corrected			
STATUS	The person in charge is re	sponsible for ensuring that	the above mentioned facility y Code. If a reinspection is r	is in compliance with all
☐ GREEN - Pass			ty Code, Chapter 6.99.150.	equired, iees may be
YELLOW - Conditional Pass; Reinspection required	All and a second a			
RED- Closed; Suspension of permit to operate				
☐ Placard program not applicable at this time ACTIONS	Accepted by:			
☐ Photographic documentation obtained	Nome and Title		Nimm	
Compliance conference required	Name and Title: Ser	nd via email to Liam	Nguyen / operator	
☐ Food / equipment impounded (50)	Specialist: □ □r	obenyuk	Phone: (016)	599-7050
☐ Food safety education required; # of employees	ses•steamenacetta	ODETTYUK	(910)	J99-1030
☐ Permit Suspension; facility closure required	Co-Inspector:			