6. HANDWASHING FACILITIES
Observations: No soap available at handwashing sink near walkin refrigerator. Corrected.

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

7. HOT AND COLD HOLDING TEMPERATURES
Observations: Major Violation:
- cut tomatoes at 60F, batter fried chicken at 54F, chicken wings at 54F, frog legs at 53F, shrimp at 52F, chicken at 52F, beef at 52F, pork chops at 52F. Corrected by moving to working refrigerator.
- bbq pork chopped at 54F, bbq pork larger slices at 55F, cooked shrimp at 70F, uncooked beef at 55F, cooked chicken at 72F, imitation crab at 53F, sea food patties at 52F, canned vegetables at 52F, fried tofu at 54F, meat balls at 55F at cold top.
<MAJOR VIOLATION>
NOTE: Don't use this refrigerator until repaired.

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)

35. EQUIPMENT APPROVED AND MAINTAINED
Observations: - Unapproved containers (old cardboard box) in use to store food items in dry storage area. Correct in 3 days.
- Refrigerator across from wok not working. Repair in 3 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,
### County of Sacramento

**Retail Food Facility**

**Official Inspection Report**

<table>
<thead>
<tr>
<th>ESTABLISHMENT NAME:</th>
<th>PHO ABC INC</th>
<th>Permit Holder:</th>
<th>PHO ABC INC</th>
</tr>
</thead>
<tbody>
<tr>
<td>Address:</td>
<td>7811 Greenback Ln</td>
<td>City: Citrus Heights</td>
<td>Zip Code 95610</td>
</tr>
<tr>
<td>FA0003951</td>
<td>PR0008787</td>
<td>Type of Inspection:</td>
<td>REINSPECTION</td>
</tr>
</tbody>
</table>

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.

(114139, 114153, 114163, 114165, 114169, 114175, 114177, 114180)
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.

OBSERVATIONS

Name on Food Safety Certificate __________________________ Expiration Date ____________

Warewash Chlorine (Cl) _____ ppm Quaternary Ammonia (QA) _____ ppm Heat _____°F DDBSA _____ ppm

Water/Hot Water Ware Sink Temp _____°F Hand Sink Temp _____°F Wiping Cloth _____ ppm

FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

NOTES

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.

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 6.89.150.

Accepted by: __________________________
Name and Title: Emailed to manager / manager
Specialist: R. Singh Phone: (916) 214-6853
Co-Inspector: __________________________