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ESTABLISHMENT NAME: HOA VIET NOODLES AND GRILL

Permit Holder: JOANNE PHAM

Address: 8251 Bruceville Rd Ste 120

City Sacramento

Zip Code 95823

Phone (916) 987-8848

FA	PR	Type of Inspection
FA0041433	PR0080773	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.

METHOD OF DESTRUCTION: DISCARDED IN 3 COMPARTMENT SINK

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)

1b.FOOD SAFETY CERTIFICATION

Observations: Food manager certificate was expired. 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: 7 employees' food handler cards were not available to review. Correct within 48 hours. (5th Repeat Violation)

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)

4.EATING, DRINKING, OR TOBACCO USE

Observations: Employee drinks stored on top of the 2 door reach-in cooler (by the kitchen entrance) and on prep table. Provide cup with tight fitting lid and straw and store all the employee drinks to the designated area (below or away from food or food related products) today. (Repeat Violation)

Code Description: Employees shall not eat, drink, or use tobacco in any area where contamination of non-prepackaged food, clean equipment and utensils, linens, and single use articles may occur. Employees may drink from closed beverage container if the container is handled to prevent contamination of the employee's hands, the container, no prepackaged food, and food-contact surfaces. Area designated for employees to eat and drink shall be located so that food, clean equipment and utensils, linens, and single-use articles are protected from contamination. (113977, 114256 (a))

7.HOT AND COLD HOLDING TEMPERATURES

Observations: The following potentially hazardous foods were found out of proper holding temperature:

- raw bean sprout at 46F - cold top of the 2 door reach-in cooler by the kitchen entrance
- diced BBQ pork at 48F - cold top of the 2 door reach-in cooler by kitchen entrance
- raw bean sprout at 50F - inside 2 door reach-in cooler across from the stove



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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)

29.IDENTIFICATION AND STORAGE OF TOXIC SUBSTANCES

Observations: Spray bottles with chemical solution at push cart (in hallway) were lacking labels. Correct within 7 days.

Code Description: All poisonous substances, detergents, sanitizers, and cleaning compounds shall be stored to prevent contamination of food, equipment, utensils, linens, and single-use articles. Only pesticides that are necessary and specifically approved for use in a food facility may be used. Containers of poisonous or toxic materials shall have a legible manufacturer's label or if taken from bulk supplies shall be clearly and individually identified with the common name of the material. (114254, 114254.1, 114254.2)

30b.FOOD CONTAINERS LABELED

Observations: Bulk containers/ bottles stored on top of the 2 door reach-in cooler - next to kitchen entrance were lacking labels. Correct within 7 days.

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: Standing water observed inside reach-in coolers.
Heavy grease accumulation observed on wall and floor beneath main cook line.
Old food and debris accumulation observed on floor beneath 2 door upright refrigerator.
Minor debris accumulation observed on floor beneath 3 door upright refrigerators.
Deep clean within 3 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: Ambient temperature was measured at 45F for the 2 door reach-in cooler across from the stove. No potentially hazardous food shall store in this unit until it can hold at or below 41F at all times. Adjust within 24 hours.



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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)

Code Description: Clean equipment, utensils, linens, and single-use articles shall be stored at least six inches above the floor in an approved location within the fully enclosed permitted food facility. Clean equipment, utensils, linens, and single-use articles shall not be exposed to splash, dust, vermin or other forms of contamination. Non-food items shall be stored and displayed separate from food and food-contact surfaces. During pauses in food preparation utensils shall be stored with handles above the top of the food, on a clean sanitized surface, in running water, or in water that is at least 135F. Single-use articles and multiservice utensils shall be handled, displayed, and dispensed so that contamination of food and lip-contact surfaces is prevented. Pressurized cylinders shall be securely fastened to rigid structure. (114074, 114081, 114119, 114161, 114172, 114178, 114179)

Code Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by health and building department. Canopy-type hoods shall extend six inches beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, air shaft, or light-switch activated exhaust fan. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)

Observations: Lacking thermometers inside all reach-in coolers. Provide within 5 days.



County of Sacramento

Retail Food Facility

Official Inspection Report

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OBSERVATIONS

Name on Food Safety Certificate _____ Expiration Date _____

Warewash Chlorine (Cl) 50 ppm Quaternary Ammonia (QA) _____ ppm Heat 137 °F DDBSA _____ ppm
Water/Hot Water Ware Sink Temp 141 °F Hand Sink Temp 106 °F Wiping Cloth 100 ppm CL

FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

liquid egg / cold top of the 2 door reach-in cooler by	raw beef / 2 door reach-in cooler by the kitchen
cooked sliced beef / cold top of the 2 door reach-in	sliced tomato / cold top of the 2 door reach-in cooler
cooked shrimp paste / 2 door reach-in cooler across	tofu / 2 door upright refrigerator / 41F
raw chicken wing / 3 door upright refrigerator / 41F	flat rice noodle / 3 door upright refrigerator - far end /
cooked chicken / 1 glass door upright refrigerator /	rice / rice cooker / 181F
raw bean sprout / cold top of the 2 door reach-in	

NOTES

Inspection was conducted with Nikki and Sean.
3 compartment sink was not set up.

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.

STATUS
<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
ACTIONS
<input type="checkbox"/> Photographic documentation obtained
<input type="checkbox"/> Compliance conference required
<input type="checkbox"/> Food / equipment impounded (50)
<input type="checkbox"/> Food safety education required; # of employees _____
<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 Sean / Operator

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

Co-Inspector: _____