



Retail Food Facility Official Inspection Report

Date:	04/02/2024
Page:	1 of 8

ESTABLISHMENT NAME: HOA VIET NOODLES	AND GRILL	_	Permit Holder: JOAN	INE PHAM			
Address: 8251 Bruceville Rd Ste 120		City	Sacramento	Zip Code	95823	Phone	(916) 987-8848
FA	PR			Type of Inspection			
FA0041433	PR0080773			INSPECTION	NC		
Program Identifier							
Items listed on this report as violations do not meet to All violations must be corrected within specified time potential to cause foodborne illness. All major violati	eframe. Violations that a	re clas	ssified as "Major" pose a	n immediate thre	eat to publi	c health a	and have the

8.TIME AS A PUBLIC HEALTH CONTROL

Observations: Major Violation:

TPHC log was not maintained. The last date was observed at 9/25. Observed a container of cooked rice noodle out on the counter and a container of cooked egg rolls at the rolling cart by the grill. Per employee. these food items were supposed to under TPHC. No time was observed on the containers. Manager stated that employee should either write time on the laminated TPHC log (which hung at the storage rack across from the 2 door upright refrigerator) or put time stickers on the containers. Corrected.

Note:

Cooked chicken, cooked pork chops, cooked skinny rice noodle, egg roll and grilled chicken on the counter were supposed to under TPHC.

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 enforcement agency upon request. (114000)

9.COOLING METHODS

Observations: Major Violation:

A container of chicken soup and a container of beef soup observed cooling inside the 2 door upright refrigerator. Per operator, food items have been cooling inside the refrigerator since 5am this morning. Chicken soup measured at 50F and beef soup measured at 63F. Food items have exceeded the first and second critical time/temperature limit (more than 6 hours). Food discarded. Corrected. Proper cooling sticker posted on 2 door upright refrigerator door.

Voluntary Condemnation and Destruction Report

The items listed below are unfit for human consumption or otherwise in violation of the following state or local health codes. Authority is found in the California Health and Safety Code. Listed below is the item description, quantity and reason for destruction.

- 1) a container of chicken soup; improper cooling
- 2) a container of beef soup; improper cooling

I hereby voluntarily agree to the condemnation and destruction of the above item(s).

I hereby further release the County of Sacramento, Environmental Management Department and its authorized agents from any and all liability regarding the agreed voluntary condemnation and destruction.





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Date:	04/02/2024
Page:	2 of 8

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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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Date:	04/02/2024			
Page:	3 of 8			

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FA	PR			Type of Inspection			
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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.							

- raw ground meat at 50F - inside 3 door upright refrigerator Maintain all potentially hazardous food at or below 41F at all times. Correct immediately. (Repeat Violation)

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)

14a.FOOD CONTACT SURFACES CLEANED AND SANITIZED

Observations: Minor yellow slime accumulation observed on metal baffle (left corner) 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. (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))

26.THAWING METHODS

Observations: A case of frozen raw chicken observed thawing by the prep sink upon arrival. Proper thawing education was provided. Corrected by thawing under cold running water inside prep sink.

Code Description: Frozen foods shall be stored or displayed in their frozen state unless being thawed in the following manner: under refrigeration, completely submerged under cold running water with sufficient velocity to flush loose particles, in microwave oven, during the cooking process. (114018, 114020)

27.FOOD PROTECTED FROM CONTAMINATION

Observations: Container of raw chicken wings stored on top of bags of cooked meat balls.

Container of raw chicken wings stored on top of beef tripe.

Rearrange all the potentially hazardous food per proper storage stickers immediately. Stickers were posted on the 3 door upright refrigerator doors.

Code Description: Food shall be protected from contamination during transportation, storage, preparation, holding,







Retail Food Facility Official Inspection Report

Date:	04/02/2024
Page:	4 of 8

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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.







Retail Food Facility Official Inspection Report

Date:	04/02/2024
Page:	5 of 8

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Plastic grocery bag with ink printing was used to store beef tripe inside the 3 door upright refrigerator. Replace with clear food grade bag within 7 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)

36.EQUIPMENT STORED IN APPROVED LOCATION

Observations: Found repeat use rice scoops stored inside 70F standing water (pH measured at 5.5) by the rice cooker. Corrected.

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)

38.VENTILATION AND LIGHTING

Observations: Heavy grease accumulation observed on hood filters. Clean within 7 days.

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)

39.TEMPERATURE MEASURING DEVICES

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





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Date:	04/02/2024
Page:	6 of 8

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Code Description: An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. Thermometers shall be calibrated in accordance with manufacturer#s specifications as necessary to ensure their accuracy. A thermometer shall be provided for all refrigerators, hot and cold holding units, and high temperature warewashing machines. (114157, 114159)

41.PLUMBING FIXTURES AND BACKFLOW PREVENTION

Observations: 3 compartment sink faucet was leaking. Correct within 5 days.

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)

42.GARBAGE AND REFUSE DISPOSAL

Observations: Dumpster lids were left open (shared dumpster). Keep lids shut when not actively filling. Correct within 24 hours.

Debris build-up was observed on the ground in dumpster area (shared dumpster). Clean and maintain within 24 hours.

Code Description: The exterior premises of a food facility shall be kept free of litter and rubbish. All food waste and rubbish shall be kept in nonabsorbent, durable, cleanable, leak-proof, and rodent-proof containers. Containers shall have close-fitting lids and be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent the development of objectionable odors and other conditions that attract or harbor insects or rodents. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114257, 114257.1)

44b.APPROPRIATE USE OF EQUIPMENT

Observations: Observed employee was cleaning dishes at the 2 compartment prep sink. Inspector stopped employee and directed her to wash dishes at the 3 compartment sink. Manual warewash education provided. Corrected.

Code Description: Employees shall not clean their hands in a sink used for food preparation, warewashing, or in a service sink or a curbed cleaning facility used for the disposal of mop water and similar liquid waste. A handwashing facility shall not be used for purposes other than handwashing. Food preparation sinks, handwashing lavatories, and warewashing equipment shall not be used for the cleaning of maintenance tools, the preparation or holding of maintenance materials, or the disposal of mop water and similar liquid wastes. Open-air barbecue or outdoor wood-burning oven shall be operated on the same premises as, in reasonable proximity to, and in conjunction with, a permanent food facility that is approved for food







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preparation. (113953.1 (b-d), 114123, 114143 (a,b), Exception 114125)

44c.MOP SINK AND JANITORIAL AREA

Observations: Mops stored head down in buckets. Install a mop rack within 7 days so mops can be hung to dry when not in use.

Code Description: At least one janitorial sink equipped with hot and cold water and a drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste. A room, area, or cabinet separated from food preparation, food storage, or warewashing shall be provided for the storage of cleaning equipment and supplies. After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies. (114279, 114281, 114282)



Date: 04/02/2024 Page: 8 of 8

Retail Food Facility Official Inspection Report

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OBSERVATIONS								
Name on Food Safe	ty Certificate		Expirat	ion Date				
Water/Hot Water	Ware Sink Temp 141°	con antica maposesceni		t <u>137</u> °F [ing Cloth	DDBSA _ 100_pr	om CL		
liquid egg / cold cooked sliced be cooked shrimp praw chicken wing cooked chicken raw bean sprout NOTES Inspection was a compartment so the cooked chicken raw bean sprout so the cooke	top of the 2 door reach-inger / cold top of the 2 door aste / 2 door reach-in cong / 3 door upright refriger / 1 glass door upright refriger / cold top of the 2 door reconducted with Nikki and sink was not set up. Pives a Yellow placard fixed yellow placard, a reinspending major violations must reconducted with Nikki and sink was not set up.	n cooler by raw be reach-in sliced oler across tofu / ator / 41F flat rice / rice / each-in Sean. Sean.		t top of the t refrigerato door upright 181F 2 hours. Add	2 door re r / 41F refrigera	each-in co ator - far e ees apply.	nd /	eive a
STATUS GREEN - Pass YELLOW - Conditional Part RED- Closed; Suspension	ss; Reinspection required of permit to operate	The person in charge is resp applicable sections of the Ca assessed as authorized by					is in con equired,	npliance with all fees may be
☐ Placard program not applic	cable at this time	Accepted by:						
□ Photographic documentati	on obtained	Name and Title						
Compliance conference re	I SOUTH ASSESSMENT AND A STATE OF THE STATE	Name and Title: sent	via email to	Sean / Op	erator			
☐ Food / equipment impound	114-117-11-11-11-11-11-11-11-11-11-11-11-11	Specialist: K. Li			Phone	(916) 5	521 <i>1</i> 0	56
☐ Food safety education req		N. LI				(210) 3	JOT-40	<u>JU</u>
☐ Permit Suspension; facility	closure required	Co-Inspector:						