



County of Sacramento
Retail Food Facility

Official Inspection Report

Date:	03/20/2024		
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ESTABLISHMENT NAME: FIRE WINGS	_	Permit Holder: FIRE V	FIRE WINGS-HOWE L				
Address: 1229 Howe Ave # B	195	City _	Sacramento	Zip Code	95825	Phone	(916) 604-9464
FA0052765	PR PR0122084			Type of Inspection INSPECTI	ON		
Program Identifier							
Items listed on this report as violations do not meet	the requirements set fort	h in th	e California Health and S	Safety Code co	ommencing	with sect	tion 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.

#### 7.HOT AND COLD HOLDING TEMPERATURES

**Observations**: MAJOR VIOLATION: The following potentially hazardous foods (PHFs) were observed out of proper holding temperature:

-fried chicken made 20-30 minutes prior over fryer basket at 120-130 F (reheated to 165F)

MINOR VIOLATION: The following potentially hazardous foods (PHFs) were observed out of proper holding temperature:

- -pepperjack cheese at 45F
- -mozzarella cheese at 43 F
- -cut tomatoes at 43 F
- \*due to double stacking containers with PHFs over additional containers at cold-top.

**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)

#### **8.TIME AS A PUBLIC HEALTH CONTROL**

**Observations**: MAJOR VIOLATION: Several foods inside upright warmer equipment held using Time as a Public Health Control (TPHC) lack a proper TPHC label. The following items did not have a date or the proper 4-hour discard time logged and per employee were placed in unit 3 hours prior:

- -two containers of chili at 82 F and 105 F
- -two containers of ac and cheese at 101 F
- -two containers of melted nacho cheese at 77 F and 106 F

#### Voluntary Condemnation and Destruction Report

The items listed above 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. 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. METHOD OF DESTRUCTION: Discarded into garbage bin.

**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)





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#### 4.EATING, DRINKING, OR TOBACCO USE

**Observations**: Found two employee drinks, one twist cap ad one open can, stored above food inside walk-in cooler and two open glass drinks with straws at fridge behind salad cooler. Drinks may only be sip top or with a lid and straw. Designate approved storage areas for personal items away or below from areas for food prep and storage of food and food-contact items. Corrected.

**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))

#### 14a.FOOD CONTACT SURFACES CLEANED AND SANITIZED

**Observations**: Observed organic buildup around ice chute of self-service soda machine. Clean and sanitize today.

**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))

#### 33.NONFOOD-CONTACT SURFACES CLEAN

**Observations**: Observed excessive grease and old food debris on floors throughout facility, on/under shelving, in walk-in cooler (on fan guards, racks, wall surfaces), below cooks line, and surrounding inside and outside of equipment. Correct within 3 days.

Grease accumulation observed on ventilation hood filters. Correct within 3 days.

Excessive old food debris and organic buildup in floor sinks, primarily floor sink across cooks line, observed harboring insects. Correct within 2 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**: Cold top cooler adjacent to cooks line requires well divider bars to properly store containers for food within cold-top. Correct within 14 days.







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Observed rack inside walk-in cooler with paint chipping and in disrepair. Repair/replace within 30 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 utensils stored in stanant water in well within another larger container at cold-top cooler measuring 53 F. Correct today.

**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)

#### **40.WIPING CLOTHS STORAGE AND USE**

**Observations**: Soiled and wet wiping cloths with no sanitizer found on counter tops. Multi-use wiping cloths used to wipe prep areas or other surfaces that may come in contact with food or food contact items shall be kept in clean water with sanitizer when not in use. Correct today. REPEAT VIOLATION

**Code Description:** Wiping cloths used to clean food and nonfood-contact surfaces shall be used only once unless kept in clean water with a sanitizer solution of 100 ppm available chlorine or 200 ppm quaternary ammonium. Sponges shall not be used on food-contact surfaces. Except for fabric implements, linen shall not be used in contact with food. Clean linen shall be free of food residue and other soiling matter. Adequate space shall be provided for the storage of clean linens. (114135, 114185.1, 114185.2, 114185.3, 114185.3, 114185.4, 114185.5)



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OBSERVATIONS					
Name on Food Safe	ty Certificate Shahz	ad Khan	Expiration Date	06/14/2028	
Water/Hot Water		aternary Ammonia (QA)  _°F Hand Sink Temp  ENTATION			
	/ salad cold-topped / 42 ch / cold-top cooler / 40		aw chicken / 2-door upright noodles / walk-in cooler / 40		
<u>NOTES</u>					
Recommend insinspection.	tallation of insect glue t	traps throughout fac	ility to monitor for any verm	nin activity. None obse	erved at time of
	alled a bar that did not review@	•	d to Plan Review. A hand s	ink at the cooks line v	vas also removed.
Due to receipt o	•	spection will be cond	ducted within 24-72 hours. A Posted placard may not be		To receive a
STATUS		The person in charge	is responsible for ensuring that the California Health and Safety	e above mentioned facility	is in compliance with all
☐ GREEN - Pass	Mitography of the care of the care	applicable sections of assessed as authorize	the California Health and Safety of ed by current Sacramento County	Code. If a reinspection is re Code. Chapter 6.99.150.	equired, fees may be
☑ YELLOW - Conditional Pa	ss; Reinspection required	and the state of t			
☐ RED- Closed; Suspension	of permit to operate				
☐ Placard program not appli	cable at this time	Accepted by:			
ACTIONS					
☐ Photographic documentati	on obtained	Name and Title:	Emailed to: Shahzad / M	lanager	
☐ Compliance conference re	equired			ianagoi	
☐ Food / equipment impound	ded (50)	Specialist:	. Cuevas	Phone: (916) 6	639-3418
☐ Food safety education req	uired; # of employees	\ <del></del>			
□ Permit Suspension; facility	closure required	Co-Inspector:			