



Date:	02/28/2024
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ESTABLISHMENT NAME: SMOKEY OAKS TAVERN

Permit Holder: B & N RESTAURANTS LP

Address: 9634 Fair Oaks Blvd

City Fair Oaks

Zip Code 95628

Phone (916) 536-9330

FA FA0002979	PR PR0003281	Type of Inspection 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.

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)

7.HOT AND COLD HOLDING TEMPERATURES

Observations: Observed fried chicken wet batter at 44 F. Container of batter only in contact with ice on bottom. Surround all sides and base of container with ice. Correct immediately.

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)

30a.FOOD STORED IN APPROVED LOCATION

Observations: Box of raw beef stored on floor in walk-in cooler. Relocate to 6 inches off the ground within 24 hours.

Observed box of raw chicken stored on top of box of raw beef.
Reorganize so chicken is below beef due to final cooking temperatures, within 24 hours.

Code Description: Food items shall be stored at least six inches above the floor in an approved location within the fully enclosed permitted food facility. Food shall not be exposed to splash, dust, vermin, or other forms of contamination or adulteration. Prepackaged food may not be stored in direct contact with ice if the food is subject to the entry of water because of the nature of it's packaging. Non-prepackaged food may not be stored in direct contact with undrained ice. (114047, 114049, 114053, 114055, 114069 (b))

33. NONFOOD-CONTACT SURFACES CLEAN

Observations: Observed grease accumulation around cook's line. Clean and maintain 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)

40.WIPING CLOTHS STORAGE AND USE

Observations: Observed 3 sanitizing solution buckets with 0 pp quaternary ammonium solution.



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Buckets were remade and solution measured 200 ppm quaternary ammonium. Corrected on site.

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, 114185.1, 1141185.2, 114185.3, 114185.3, 114185.4, 114185.5)

41.PLUMBING FIXTURES AND BACKFLOW PREVENTION

Observations: Leak observed at mop sink area.
Correct within 7 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)

44a.PREMISES KEPT FREE OF UNUSED EQUIPMENT

Observations: Observed unused equipment, trash, and other items unnecessary to the operation or maintenance of the facility in the outside area around the ice machine and water heater.
Remove all unused equipment within 30 days.
REPEAT VIOLATION.

Code Description: The premises of a food facility shall be kept free of items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used. (114257, 114257.1.)

44e.VERMIN AND ANIMAL EXCLUSION

Observations: Observed holes/gaps in walls/ceiling in the following areas:

- missing panel above walk-in cooler
- hole in wall in dry storage about eye level
- hole and damage to wall in dry storage around mesh patch
- holes and damage to wall in employee restroom above coving
- holes and major damage to wall in mop sink / janitorial closet above coving

Eliminate ALL holes and gaps throughout facility within 3 days. Repair wall in dry storage area within 24 hours.



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 _____ °F DDBSA _____ ppm
Water/Hot Water Ware Sink Temp 120 °F Hand Sink Temp 100 °F Wiping Cloth 0 ppm QA

FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

cooked meat / stove top / 147F tomato halves / smaller cook's prep top / 40F
raw beef / larger cook's prep top / 38F raw chicken / walk-in cooler / 34F

NOTES

A reinspection will be conducted within the next 1-3 business days to ensure the following has been addressed:

1. Functional handwash sink in cook's line
2. Clean and sanitize affected areas and equipment
3. Seal cracks/crevices and eliminate potential vermin harborage locations
4. Begin to eliminate clutter behind facility

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 checked="" 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: emailed to / Steve, Owner

Specialist: E. Torres Phone: (916) 639-3407

Co-Inspector: _____