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Retail Food Facility Official Inspection Report

| ESTABLISHMENT NAME: SMOKEY OAKS TAVERN | | Permit Holder: | B & N RESTAURA | ANTS LP | | |
|---|--------------|----------------|----------------------------|---------|---------|----------------|
| Address: 9634 Fair Oaks Blvd | City | Fair Oaks | Zip Code | 95628 | _ Phone | (916) 536-9330 |
| FA0002979 | PR PR0003281 | | Type of Inspection INSPECT | ION | | |
| 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. | | | | | | |

5a.HANDWASHING PROCEDURES

Observations: MAJOR VIOLATION.

Observed staff put on gloves without washing hands prior.

Education provided.

Code Description: Employees are required to wash their hands in the following situations: before engaging in food preparation, after touching bare skin, after using the toilet room, after coughing or sneezing, after eating, drinking, or using tobacco, after handling soiled equipment or utensils, as often as necessary during food preparation to prevent cross-contamination, when switching from working with raw to ready to eat foods, before donning gloves, before dispensing or serving food, after engaging in other activities that may contaminate hands. Hand sanitizer must be approved and shall only be applied to hands that are properly cleaned. (113952, 113953.3, 113953.4)

6.HANDWASHING FACILITIES

Observations: MAJOR VIOLATION:

1. Water at handwash sink in cook's line was shut off.

Per staff, handwash sink has been broken for about 2 days. When asked staff what sink they have been using, staff explained they wash hands in sanitizer bucket containing 0 ppm sanitizer. Education provided.

REPAIR HANDWASH SINK IMMEDIATELY AND DISCONTINUE USE OF IMPROMPER HANDWASHING.

2. Sink in warewash area lacked hand soap. Correct immediately.

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))

23. VERMIN AND ANIMAL CONTAMINATION

Observations: MAJOR VIOLATION:

The following evidence of rats/mice activity was observed in the dry storage room:

- about 40 droppings on floor
- about 10 droppings on various canned products
- about 5 droppings on box of bread crumbs
- about 20 droppings in various sheet pans





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- nesting/insulation material outside of mesh panel and adjacent hole

The following evidence of rats/mice activity was observed in the bar area:

- about 10 droppings in far corner of bar floor and behind equipment

The following evidence of rats/mice activity was observed in the outside areas:

- more than 20 droppings around water heater (difficult to access area due to extra unused equipment)

Per the owner, pest control comes about every 2-3 weeks. Unable to provide last pest control report. Owner unsure of last visit.

Facility shall remove evidence and clean and sanitize all affected areas. Facility shall immediately address any potential vermin harborage locations.

Supervisor Consulted: J. Ablang

Code Description: A food facility shall at all times be equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin, including, but not limited to rodents and insects. Service animals as defined in section 113903 may be permitted in areas that are not used for food preparation and that are usually open for consumers if a health or safety hazard will not result from the presence or activities of the service animal. (113903, 114259, 114259.1, 114259.4, 114259.5)

1a.DEMONSTRATION OF KNOWLEDGE

Observations: Staff was not knowledgeable on the proper way to wash hands. Education provided.

Code Description: All food employees shall have adequate knowledge of, and shall be properly trained in, food safety as it relates to their assigned duties. (113947)

1b.FOOD SAFETY CERTIFICATION

Observations: Food Manager Certificate has expired.

Obtain valid food safety certificate in 30 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: All food handler cards have expired.

Obtain valid food handler cards for all food handling staff within 30 days.





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| FA | PR PROGRAMM | | Type of Inspection | 1011 | | |
| FA0002979 | PR0003281 | | INSPECTI | ION | | |
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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, 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, 114185.1, 114185.2, 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.







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Code Description: A food facility shall at all times be constructed, equipped, and maintained as to prevent the entrance and harborage of animals, birds, and vermin, including, but not limited to, rodents and insects. Doors opening to outside air shall have a self-closing device and have no gaps greater than 1/4 inch when closed. Insect control devices shall be installed so that the devices are not located over a food or utensil handling areas. Pass-thru windows shall be of an approved size and be equipped with a self-closing device and air curtain if required. (114259, 114259.2, 114259.3)



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| FA0002979 Program Identifier | PR0003281 | | INSPECTION | | | |
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| OBSERVATIONS | | | | | | |
| Name on Food Safety Certificate | | Expiration Date | | | | |
| | Quaternary Ammonia (QA) 120_°F Hand Sink Temp _1 | ppm Heat°F | DDBSAppm0_ppm QA | | | |
| FOOD ITEM / LOCATION / TEMP °F DOCU | IMENTATION | | | | | |
| cooked meat / stove top / 147F raw beef / larger cook's prep top / 38 | | to halves / smaller cook chicken / walk-in cooler | • | | | |
| A reinspection will be conducted with 1. Functional handwash sink in cook 2. Clean and sanitize affected areas 3. Seal cracks/crevices and eliminate 4. Begin to eliminate clutter behind factorial behind for the second seco | t's line and equipment e potential vermin harboraç acility einspection will be conducte | ge locations ed within 24-72 hours. <i>A</i> | Additional fees apply. | | | |
| STATUS ☐ GREEN - Pass ☐ YELLOW - Conditional Pass; Reinspection required | The person in charge is res applicable sections of the 0 assessed as authorized by | sponsible for ensuring that the California Health and Safety Courrent Sacramento County (| e above mentioned facility Code. If a reinspection is r Code, Chapter 6.99.150. | is in compliance with all equired, fees may be | | |
| RED- Closed; Suspension of permit to operate | SX 52 107545: | | | | | |
| ☐ Placard program not applicable at this time ACTIONS | Accepted by: | | | | | |
| ☑ Photographic documentation obtained | Name and Title | oiled to / Ctorre C | O.M | | | |
| ☐ Compliance conference required | Name and Title: em | ailed to / Steve, Own | er | | | |
| ☐ Food / equipment impounded (50) | Specialist: E. To | rres | Phone: (916) | 639-3407 | | |
| ☐ Food safety education required; # of employees | E. 10 | 1100 | — <u>(aro) (</u> | 009-040 <i>l</i> | | |
| ☐ Permit Suspension; facility closure required | Co-Inspector: | | | | | |