



County of Sacramento

Retail Food Facility Official Inspection Report

Date:	03/19/2024				
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ESTABLISHMENT NAME: UMAMI RAMEN		Permit Holder:	SHWE MIN THAR	CORP.	
Address: 187 Blue Ravine Rd Ste 160	City	Folsom	Zip Code	95630	Phone (650) 438-2605
FA0032504	PR PR0066217		Type of Inspection INSPECT	ION	
Program Identifier			-		
Items listed on this report as violations do not meet All violations must be corrected within specified time potential to cause foodborne illness. All major violati	eframe. Violations that are clas	sified as "Major	" pose an immediate th	reat to publ	lic health and have the

6.HANDWASHING FACILITIES

Observations: Major violation:

Found bowl with raw vegetables stored in hand sink. Sink not accessible until bowl was moved out of sink.

Corrective action:

Maintain hand sinks accessible at all times.

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))

7.HOT AND COLD HOLDING TEMPERATURES

Observations: Major violation:

Measured Katsu fried chicken, Karrage fried chicken and Tako yaki (fried squid balls) on prep table at 73 to 110F.

Per employee, items are held for service at location between 11:00 and 14:30.

Any remaining after 14:30 is discarded.

Found no documentation in compliance with the use of time as a public health control.

Repeat violation.

Corrective action:

Hold these items at safe temperatures or use time as a public health control.

Note:

Provided instruction during inspection.

A variance to the use of time as a public health control was approved during inspection.

The variance requires a sign is available at each service location that describes this process.

Example:

Katsu fried chicken, Karrage fried chicken and Tako yaki (fried squid balls) are stored at this location for service between 11:00 and 14:30 each day. Any of these items remaining after service are discarded.

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







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preparation shall not exceed two cumulative hours without a return to the required holding temperatures. (113996, 113998, 114037)

45.FLOOR, WALL, AND CEILING FINISHES

Observations: Floor deteriorated in ware wash area.

Corrective actions:

Repair floor within 6 months.

Code Description: Food facilities shall be fully enclosed in a building consisting of permanent floors, walls, and an overhead structure that meets minimum standards. The walls and ceiling shall be smooth, durable, nonabsorbent, and easily cleanable. Flooring and base coving shall be smooth, durable, and made of approved nonabsorbent material that is easily cleanable. Floor surfaces shall be coved at the juncture of the floor and wall with a 3/8 inch minimum radius and shall extend up the wall at least 4 inches. (114143 (d), 114266, 114268, 114271, 114272)



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FA	PR		Type of Inspection	(333) 133 2333
FA0032504	PR0066217		INSPECTION	
Program Identifier				
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OBSERVATIONS				
Name on Food Safety Certificate		Expirat	on Date	
Warewash Chlorine (CI)ppm Q Water/Hot Water Ware Sink Temp	uaternary Ammonia (QA) °F Hand Sink Temp _		ng Cloth ppm	n
FOOD ITEM / LOCATION / TEMP °F DOCUM	MENTATION		= =====================================	
NOTEC				
<u>NOTES</u>				
	_			
<u>Inspection receives a Yellow placa</u>				
Due to receipt of yellow placard, a rei	inspection will be conduc	ted within 24-72	hours. Additional fees apply	y. To receive a
green placard, all major violations mu	•		·	•
9			,	
STATUS	The person in charge is re	esponsible for ensur	ring that the above mentioned facili	ty is in compliance with all
☐ GREEN - Pass	applicable sections of the	California Health a	ring that the above mentioned facili nd Safety Code. If a reinspection is	required, fees may be
▼ YELLOW - Conditional Pass; Reinspection required	assessed as authorized b	y current Sacramer	to County Code, Chapter 6.99.150	
RED- Closed; Suspension of permit to operate				
☐ Placard program not applicable at this time	Accepted by:			
ACTIONS				
□ Photographic documentation obtained	Name and Title: En	nail to: Auna W	/in / Owner	
□ Compliance conference required	A MARKO WARRANGERICHE A WARRANGERI	The second secon		
☐ Food / equipment impounded (50)	Specialist: J Br	radshaw	Phone: (916)	539-9148
☐ Food safety education required; # of employees	<u> </u>		(310)	000 01 1 0
☐ Permit Suspension; facility closure required	Co-Inspector:			