



Date:	01/30/2024
Page:	1 of 7

ESTABLISHMENT NAME: FULTON PHOPermit Holder: FULTON PHO

Address: 3100 Fulton Ave Ste 103

City Sacramento

Zip Code 95821

Phone (408) 476-4837

FA FA0003720	PR PR152760	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.

7.HOT AND COLD HOLDING TEMPERATURES

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

- Container with bean sprouts and container with sliced beef 64F-66F stored on the counter top at cook's area. Food was relocated to cooler during inspection. Do not store food items on the counter top without temperature control. Bring out on a needed bases and store rest in refrigerator unit.
- Two bags with bean sprouts measured 52F, raw meats and raw shelled eggs measured 48F inside 3-door upright cooler. Ambient temperature inside cooler was 52F. Food was relocated to another cooler during inspection. (Also, see violation #35)

MINOR VIOLATION: Overfilled containers with multiple meats 44F-48F stored at cold top cooler. Do not overfill insert containers; store food items below fill line. Correct immediately.

Ensure all cold food items stored at/below 41F at all times.

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)

9.COOLING METHODS

Observations: MAJOR VIOLATION: Observed improper cooling of cooked beef 76F inside upright cooler where ambient temperature of cooler was 52F. Per operator, meat was removed from boiling soup at 7am, cooled on the counter top before placed inside this cooler. Ensure cooler is properly functional before using for cooling (Also, see violation #35). Food was voluntarily discarded.

MINOR VIOLATION:

- Covered container with beef 56F cooling improperly inside reach-in cooler. Do not cover food during cooling process. Meat was removed from cooking at 7am. Corrected.
- Overfilled container with cooked chicken 61F-64F improperly cooling at cold top cooler. Do not cool any food items inside cold top cooler. Per operator, chicken was cooked at 9am. Cool food items inside reach-in cooler in a shallow containers. Corrected.

*** Use approved methods to cool foods from 135F to 70F within 2 hours, then from 70F to 41F or less within 4 hours. Proper cooling was reviewed with operator.

Code Description: All potentially hazardous foods shall be rapidly cooled from 135F to 41F within 6 hours. The



Date:	01/30/2024
Page:	3 of 7

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5a.HANDWASHING PROCEDURES

Observations: Observed operator scratching neck with gloved hands and move food containers at cook's area without removing gloves and washing hands. Proper handwashing was reviewed during inspection. Corrected.

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: - Empty paper towel dispenser observed at server's area. Napkins were available nearby. Corrected.

- Squeeze bottle stored inside server's handwash sink. Ensure sink is clear and easily accessible at all times. Corrected.

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))

19.CONSUMER ADVISORY FOR UNDERCOOKED FOOD

Observations: Lack of consumer advisory for "Ribeye" undercooked meat on the menu. Provide consumer advisory within 30 days. Handout provided.

Code Description: Raw or undercooked food may not be served to the consumer unless both of the following conditions are met. First, the food facility discloses in writing to the consumer either of the following: specific products can be #cooked to order# or specific products are raw or undercooked or contain ingredients that are raw or undercooked. Second, the food facility reminds the consumer in writing of the risk associated with consuming raw or undercooked food. Confectionery food containing more than 0.5% alcohol may not be served to the consumer unless the food facility notifies the consumer orally or in writing that the food items contains more than 0.5% alcohol. (114093, 114093.1, 114012)

27.FOOD PROTECTED FROM CONTAMINATION

Observations: Improper food storage:



Date:	01/30/2024
Page:	4 of 7

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- Raw chicken and raw shelled eggs were stored above produce inside upright cooler. Corrected.
- Raw chicken stored above beef inside upright freezer. Correct today.
Proper food storage was reviewed with operator. Sticker provided.

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

30a.FOOD STORED IN APPROVED LOCATION

Observations: Bag with rice and dry creamer stored on the floor at dry storage area. Store at least 6 inches above floor. Manager was asked to correct during inspection.

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))

35.EQUIPMENT APPROVED AND MAINTAINED

Observations: - Ambient temperature inside M3 3-door upright cooler measured 52F. Do not use with cooler for storing and/or cooling of potentially hazardous items. Repair unit within 48 hours to maintain food at/below 41F.

- Observed employee use ink bag for bean sprouts storage. Do not use bags with ink. Corrected.

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: Multiple utensils and containers for beverage making stored beneath soap dispenser by front handwash sink. Do not store any equipment by soap and handwash sink to prevent contamination. Corrected.

