

SACRAMENTO

County of Sacramento Retail Food Facility Official Inspection Report

| Date: | 01/30/2024 |
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| ESTABLISHMENT NAME: FULTON PHO | | Permit Holder: <u>FULT</u> | ON PHO | |
|---|--------------------------------|----------------------------|--------------------------|---------------------------|
| Address: 3100 Fulton Ave Ste 103 | Cit | y Sacramento | Zip Code <u>95821</u> | 1 Phone (408) 476-4837 |
| FA | PR DD150700 | | Type of Inspection | |
| FA0003720 Program Identifier | PR152760 | | INSPECTION | |
| riogram 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 violat | eframe. Violations that are cl | assified as "Major" pose a | in immediate threat to p | ublic health and have the |

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



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decrease in temperature from 135F to 70F shall occur within the first 2 hours. Cooling shall be done by one or more of the following methods: in shallow containers, separating food into smaller portions, adding ice as an ingredient, using an ice bath, stirring frequently, using rapid cooling equipment, or using containers that facilitate heat transfer. (114002, 114002.1)

14b.WAREWASHING AND SANITIZING PROCEDURES

Observations: MAJOR VIOLATION: Observed employee manually washing dishes without sanitizer at 2-comp prep sink. Cease practice immediately. All dishes/equipment shall be properly washed at dish machine with 50 ppm chlorine or manually at 3-comp sink with 100 ppm chlorine. Reviewed proper warewashing during inspetion. Corrected.

Code Description: Food-contact surfaces and multiservice utensils shall be effectively washed, rinsed, and sanitized to remove or completely loosen soils by use of manual or mechanical methods. The temperature of the automatic warewashing unit shall meet manufacturers specifications. Manual sanitation shall be accomplished during the final rinse by contact with solution containing 100 ppm available chlorine or 200 ppm quaternary ammonium. Mechanical sanitization shall be accomplished in the final rinse by achieving a utensil surface temperature of 160F or by contact with solution containing 50

ppm available chlorine. After cleaning and sanitizing, equipment and utensils shall be air dried. (114097, 114099.1, 114099.2, 114099.4, 114099.6, 114099.7, 114101, 114105, 114109, 114111, 114185.3 (a-c))

1a.DEMONSTRATION OF KNOWLEDGE

Observations: Employees did not demonstrate acceptable food safety knowledge on proper cooling, handwashing, equipment use, sanitizer use, and cold holding temperatures. Provided education and handouts. Ensure all employees are adequately trained in all aspects of food safety.

Retail Food guide was provided. Review with all employees.

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)

4.EATING, DRINKING, OR TOBACCO USE

Observations: Observed employee beverage without lid/straw stored on prep table. Provide a lid & straw and store below/away from any food or food prep areas. 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, articles are protected from contamination. (113977, 114256 (a))





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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 that 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 that 0.5% alcohol. (114093, 114093.1, 114012)

27.FOOD PROTECTED FROM CONTAMINATION

Observations: Improper food storage:





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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 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, 114165, 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.





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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)

39.TEMPERATURE MEASURING DEVICES

Observations: Improperly functional thermometer inside small front beverage cooler. Per thermometer ambient temperature 68F while temperature inside cooler was 35F. Install properly functional thermometer within 5 days.

Code Description: An accurate easily readable metal probe thermometer suitable for measuring temperature of food

shall be available to the food handler. Thermometers shall be calibrated in accordance with manufacturer#s specifications as necessary to ensure their accuracy. A thermometer shall be provided for all refrigerators, hot and cold holding units, and high temperature warewashing machines. (114157, 114159)

40.WIPING CLOTHS STORAGE AND USE

Observations: Wet cloth towels without sanitizer were found throughout cook's area. Sanitizer bucket was not set up. Set up sanitizer bucket with 100 ppm chlorine and store cloth towels inside sanitizer between use. Corrected.

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, 1141185.2, 114185.3, 114185.3, 114185.4, 114185.5)

41.PLUMBING FIXTURES AND BACKFLOW PREVENTION

Observations: Observed water leaking beneath 3-comp sink into a bucket. Repair leak 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.



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(114171, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269)

45.FLOOR, WALL, AND CEILING FINISHES

Observations: - Openings/gaps observed around drain pipes beneath 3-comp sink.

- Unsealed wooden counter top observed above storage of food items at beverage prep area. Also, observed cracks and openings observed between wood counter.

Seal with approved material within 30 days.

Note: Expanding foam is not an approved sealer. Ensure surface is smooth and easily washable.

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)

County of Sacramento - Environmental Management Department 11080 White Rock Road - Suite 200 - Rancho Cordova, CA 95670 - Telephone: 916/875-8440 - Fax: 916/875-8513 http://emd.saccounty.gov/EH



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OBSERVATIONS

| Name on Food Safety Certificate | long Hang Nguyen | Expiration Date | 08/12/2028 |
|---|---|-----------------|------------|
| Warewash Chlorine (Cl)ppm | Quaternary Ammonia (QA) ppm 120 °F Hand Sink Temp 100 °F | | |
| Water/Hot Water Ware Sink Temp FOOD ITEM / LOCATION / TEMP °F DO | en en seu se en | Wiping Cloth | 0 ppm CL |

milk / beverage 7-up cooler / 41F cooked beef / 2-door reach-in cooler at cook's area / ambient / small front cooler / 35F

NOTES

- Ensure all employees obtain food handler card within 30 days of employment. Food handlers shall be available for review upon request.

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.

| ST/ | TUS | The person in charge is responsible for ensuring that the above mentioned facility is in compliance with all | | |
|-----|--|---|--|--|
| | GREEN - Pass | 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. | | |
| X | YELLOW - Conditional Pass; Reinspection required | | | |
| | RED- Closed; Suspension of permit to operate | | | |
| | Placard program not applicable at this time | Accepted by: | | |
| AC | IONS | | | |
| | Photographic documentation obtained | Name and Title: send via email to Hanh Nguyen / owner | | |
| | Compliance conference required | | | |
| | Food / equipment impounded (50) | Specialist: E. Drobenyuk Phone: (916) 599-7050 | | |
| | Food safety education required; # of employees | | | |
| | Permit Suspension; facility closure required | Co-Inspector: | | |

County of Sacramento - Environmental Management Department

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