



County of Sacramento

Retail Food Facility

Official Inspection Report

Date:	04/19/2024
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ESTABLISHMENT NAME: FRESH OFF DA BOAT Permit Holder: CHEF T'S KITCHEN LLC

Address: 1515 Sports Dr Ste 100 City Sacramento Zip Code 95834 Phone (916) 273-0473

FA FA0030496 Program Identifier	PR PR153373	Type of Inspection REINSPECTION
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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.

OBSERVATIONS

Name on Food Safety Certificate _____ Expiration Date _____

Warewash Chlorine (Cl) _____ ppm Quaternary Ammonia (QA) 400 ppm Heat _____ °F DDBSA _____ ppm

Water/Hot Water Ware Sink Temp _____ °F Hand Sink Temp _____ °F Wiping Cloth _____ ppm

FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

Fried chicken / final / 171F	Salmon / walk in refrigerator / 36F
Rice / rice cooker at cook's line / 208F	Pico de gallo / glass refrigerator at the front service
Rice / rice cooker at front service line / 210F	

NOTES

Observed facility preparing food for catering order. Facility was not open to the public at the time of inspection. Per owner, the ware washing sink was corrected yesterday evening, 04/18/2024.

Reinspection conducted due to closure of facility on 04/18/2024 for "Ware washing and sanitizing procedures" and "Sewage and waste water disposal." No Major/Closure or Major Violations remain.

Reinspection may be conducted at a fee of \$268.00. A reinspection will be conducted between 1 - 2 weeks.

CONTINUED NON-COMPLIANCE FOR REPEAT VIOLATIONS COULD RESULT IN A REINSPECTION AT A FEE OF \$268.00.

Reinspection and Reinstatement of Permit

The facility has been reinspected and the violations for which the Environmental Health Permit to Operate was suspended have been corrected. The permit is hereby reinstated and the closure order is rescinded.

STATUS
<input checked="" type="checkbox"/> GREEN - Pass
<input 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 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: sent via email to Chef T / Owner

Specialist: M. Boatright Phone: (916) 206-2779

Co-Inspector: _____