



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: <u>CHEF T'S KITCHEN LLC</u>					
Address: 1515 Sports Dr Ste 100		City _	Sacramento	0	Zip Code	95834	Phone	(916) 273-0473
FA	PR			Туре	e of Inspection			
FA0030496	PR153373			R	EINSPEC	CTION		
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 violat	eframe. Violations that an	re class	sified as "Major'	" pose an imn	nediate thr	eat to publi	c health a	and have the

7.HOT AND COLD HOLDING TEMPERATURES

Observations: Measured fried chicken at 133 F on the table at the cook's line. Ensure potentially hazardous food is kept warm at 135 F or greater today.

Measured ham at 44 F inside the cold top refrigerator at the cook's line. Ambient temperature measured at 46 F. Ensure potentially hazardous food is kept cold at 41 F or below today. REPEAT VIOLATION.

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)

13.FOOD IN GOOD CONDITION, SAFE, AND UNADULTERATED

Observations: Observed a moldy bell pepper inside the cold top refrigerator at the cook's line. Pepper was voluntarily discarded today. Corrected.

Code Description: Employees shall not commit any act that may cause the contamination or adulteration of food or food contact surfaces. Food shall be produced, prepared, stored, transported, and served, so as to be free from adulteration and spoilage. Food is considered adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. Containers previously used to store poisonous or toxic materials shall not be used to store food, utensils, or single-use articles. Utensils used for tasting shall be discarded or washed, rinsed, and sanitized between tastings. Ice used as a medium for cooling food and beverages shall not be offered for consumption. Food shall be inspected upon receipt and prior to any use, storage, or resale. Shellstock shall be reasonably free of mud; dead shellfish and shellfish with broken shells shall be discarded. (113967, 113976, 113980, 113988, 113990, 114035, 114039.2, 114167, 114254.3)

45.FLOOR, WALL, AND CEILING FINISHES

Observations: Observed a gap in the wall underneath the ware washing sink. Correct within 30 days.

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 Inspect	ion			
FA0030496	PR153373	REINSF	PECTION			
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.						

OBSERVATIONS

Name on Food Safety Certificate	Expiration Date
Warewash Chlorine (Cl)ppm Water/Hot Water Ware Sink Temp	Quaternary Ammonia (QA) <u>400</u> ppm Heat°F DDBSAppm°F Hand Sink Temp°F Wiping Clothppm

FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

Fried chicken / final / 171FSalmon / walk in refrigerator / 36FRice / rice cooker at cook's line / 208FPico de gallo / glass refrigerator at the front serviceRice / rice cooker at front service line / 210FPico de gallo / glass refrigerator at the front service

<u>NOTES</u>

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		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 assessed as authorized by current Sacramento County Code 	e. If a reinspection is required, fees may be e. Chapter 6.99.150		
	YELLOW - Conditional Pass; Reinspection required	assessed as admonized by current babramento county code, chapter 0.00. 100.			
	RED- Closed; Suspension of permit to operate				
	Placard program not applicable at this time	Accepted by:			
AC	TIONS	/ tooopted by:			
	Photographic documentation obtained	Name and Title: sent via email to Chef T / O	wner		
	Compliance conference required				
	Food / equipment impounded (50)	Specialist: M. Boatright	Phone: (916) 206-2779		
	Food safety education required; # of employees	- In Boatingin	(010) 200 2110		
	Permit Suspension; facility closure required	Co-Inspector:			

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