





County of Sacramento

Retail Food Facility Official Inspection Report

Date:	04/10/2024		
Page:	1 of 3		

ESTABLISHMENT NAME: EAST SAC LITTLE LE	EAGUE	Permit Holder: <u>E</u>	AST SAC LITTLE LEAGL	<u> </u>
Address: 1410 60th St	City	Sacramento	Zip Code <u>95819</u>	Phone (916) 329-1705
FA0045655	PR PR0094896		Type of Inspection INSPECTION	
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	ssified as "Major" pos	se an immediate threat to pub	lic health and have the

1a.DEMONSTRATION OF KNOWLEDGE

Observations:

1) Lack of knowledge on proper warewashing procedure. Education provided during inspection.

Food-contact surfaces and multiservice utensils shall be effectively washed, rinsed, and sanitized to remove or completely loosen soils. Manual sanitation shall be accomplished during the final rinse by contact with solution of 100 ppm chlorine. After cleaning and sanitizing, equipment and utensils shall be air dried.

2) Barehand contact and handwashing procedure for handling raw meat and assembling hot dogs, hamburgers, and cheeseburgers was not consistent. Education provided during inspection.

After handling raw meat, hands must be washed, or utensils shall be used to minimize barehand contact and to prevent contamination of hands before touching buns/cheese

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)

1b.FOOD SAFETY CERTIFICATION

Observations: Lacking an employee with a food safety certificate. Obtain within 60 days.

Code Description: Food facilities that prepare, handle, or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947.1, 113947.3)

27.FOOD PROTECTED FROM CONTAMINATION Observations:

- 1) Assembly of hamburgers and cheese burgers observed outside next to grill. Only prepackaged non-potentially hazardous food or uncut produce may be displayed or sold outdoors if under overhead cover. Move assembly inside or provide overhead coverage or compartments for cheese, meats, and buns. Correct today.
- 2) Raw burger patties stored above ready-to-eat foods in upright cooler. Relocated to bottom shelf during inspection.

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)







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Date: 04/10/2024 Page: 2 of 3

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30a.FOOD STORED IN APPROVED LOCATION

Observations: Burger patties, cheese slices, and hot dogs stored at room temperature next to grill for preparation. Store potentially hazardous foods under temperature control. Correct today.

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, 114069 (b))

30b.FOOD CONTAINERS LABELED

Observations: Spray bottle containing water lacking label. Provide label to distonguish from chemical spray bottles. Correct today.

Code Description: Containers holding food or food ingredients that are removed from their original packaging shall be identified with the common name of the food. (114051)

34.WAREWASHING FACILITIES AND TESTING METHODS

Observations: Facility lacks chlorine sanitizer test strips. Obtain within 3 days.

Code Description: Facilities that prepare food shall be equipped with a manual warewashing sink that has at least three compartments with two integral metal drainboards. A two compartment sink that was installed before January 1, 1996, need not be replaced when used in approved manner. Sink compartments shall be large enough to accommodate immersion of the largest equipment and utensils used. Mechanical warewashing machine shall be operated in accordance with manufacturer's specifications. Testing materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing. (113984(e), 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)



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County of Sacramento

Date: 04/10/2024 Page: 3 of 3

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Permit Holder: EAST SAC LITTLE LEAGUE

Address: 1410 60th St	city _Sacrame	nto Zip Code 95819	Phone (916) 329-1705
FA	PR	Type of Inspection	
FA0045655	PR0094896	INSPECTION	
Program Identifier			
Items listed on this report as violations do not meet the All violations must be corrected within specified times potential to cause foodborne illness. All major violations	rame. Violations that are classified as "Ma	ajor" pose an immediate threat to p	ublic health and have the
OBSERVATIONS			
Name on Food Safety Certificate	Exp	iration Date	
Water/Hot Water Ware Sink Temp 120	°F Hand Sink Temp 100 °F v	leat°F DDBSAp Viping Clothppm	pm
FOOD ITEM / LOCATION / TEMP °F DOCUME	NTATION		
hamburger / warming cabinet / 135F			
NOTES Report typed off site and emailed to faci			
STATUS	The person in charge is responsible for e	nsuring that the above mentioned fa	cility is in compliance with all
☐ GREEN - Pass	The person in charge is responsible for el applicable sections of the California Healt assessed as authorized by current Sacra	mento County Code, Chapter 6.99.1	50.
☐ YELLOW - Conditional Pass; Reinspection required	The state of the s		
☐ RED- Closed; Suspension of permit to operate			
☐ Placard program not applicable at this time	Accepted by:		
ACTIONS			
Photographic documentation obtained	Name and Title: Emailed to Bri	an Maita / Snack Bar Man	ager
☐ Compliance conference required	See an arrangement and a trans		
Food / equipment impounded (50)	Specialist: C. Lawrence	Phone: (91	6) 202-6058
Food safety education required; # of employees	Co Inconstor:		
☐ Permit Suspension; facility closure required	Co-Inspector:		