



Date:	04/10/2024
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ESTABLISHMENT NAME: EAST SAC LITTLE LEAGUE Permit Holder: EAST SAC LITTLE LEAGUE

Address: 1410 60th St City Sacramento Zip Code 95819 Phone (916) 329-1705

FA FA0045655	PR PR0094896	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.

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)



County of Sacramento

Retail Food Facility

Official Inspection Report

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OBSERVATIONS

Name on Food Safety Certificate _____ Expiration Date _____

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

Water/Hot Water Ware Sink Temp 120 °F Hand Sink Temp 100 °F Wiping Cloth _____ ppm

FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

hamburger / warming cabinet / 135F

NOTES

Report typed off site and emailed to facility

STATUS
<input type="checkbox"/> GREEN - Pass
<input type="checkbox"/> YELLOW - Conditional Pass; Reinspection required
<input type="checkbox"/> RED- Closed; Suspension of permit to operate
<input checked="" 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: Emailed to Brian Maita / Snack Bar Manager

Specialist: C. Lawrence Phone: (916) 202-6058

Co-Inspector: _____