



County of Sacramento

Retail Food Facility Official Inspection Report

| Date: | 04/10/2024 | | |
|-------|------------|--|--|
| Page: | 1 of 4 | | |

| ESTABLISHMENT NAME: RIVER PARK YOUTH BASEBALL | | Permit Holder: RIVER PARK YOUTH BASEBALL | | | | | |
|--|----------------------------|--|---------------------------|--------------------|--------------|-------------|----------------|
| Address: 3780 Moddison Ave | | City | Sacramento | Zip Code | 95819 | Phone | (916) 396-0888 |
| FA | PR | | | Type of Inspection | | | 1 |
| FA0044438 | PR0091542 | | | INSPECT | ION | | |
| Program Identifier | | | | | | | |
| | | | | | | | |
| Items listed on this report as violations do not meet to All violations must be corrected within specified time potential to cause foodborne illness. All major violations | eframe. Violations that ar | re clas | ssified as "Major" pose a | an immediate th | reat to publ | ic health a | and have the |

1a.DEMONSTRATION OF KNOWLEDGE

Observations: 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.

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)

7.HOT AND COLD HOLDING TEMPERATURES

Observations: Hot dogs in refrigerator at 48 F. Maintain at/below 41 F at all times. Correct today.

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)

14b.WAREWASHING AND SANITIZING PROCEDURES

Observations: Lacking approved sanitizer for warewashing and wiping cloth buckets. Chlorox mold and mildew was available on site. Obtain regular unscented chlorine bleach. Ensure all utensils and food contact surfaces are sanitized for a minimum 30 seconds and allowed to air dry. Correct within 24 hours.

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





County of Sacramento

Retail Food Facility Official Inspection Report

| Date: | 04/10/2024 | | |
|-------|------------|--|--|
| Page: | 2 of 4 | | |

| ESTABLISHMENT NAME: RIVER PARK YOUTH BASEBALL | | Permit Holder: RIVE | <u>R PARK YOUTH</u> | <u>H BASEBALL</u> | | | |
|---|-----------|---------------------|---------------------|-------------------|----------------|--|--|
| Address: 3780 Moddison Ave | City | Sacramento | Zip Code 95 | 5819 Phone | (916) 396-0888 | | |
| FA | PR | | Type of Inspection | | | | |
| FA0044438 | PR0091542 | | INSPECTION | V | | | |
| 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. | | | | | | | |

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))

33.NONFOOD-CONTACT SURFACES CLEAN

Observations: Floor unclean with dirt due to flooding during the off seasonn. Clean floors/Remove dirt within 7 days.

Code Description: Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Interior premises of a food facility shall be kept clean. (114115(b), 114257)

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)

36.EQUIPMENT STORED IN APPROVED LOCATION

Observations: Pressurized cylinders not securely fastened to a rigid structure. Correct within 7 days.

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)

41.PLUMBING FIXTURES AND BACKFLOW PREVENTION

Observations: Air gap lacking for plumbing from ice machine to sewer clean out. Provide minimum 1 inch gap between end of hose/pipe and top of floor sink/sewr clean out. Correct within 7 days.







County of Sacramento

Date: 04/10/2024 Page: 3 of 4

Retail Food Facility Official Inspection Report

| ESTABLISHMENT NAME: RIVER PARK YOUTH BASEBALL | | Permit Holder: RIVE | <u>R PARK YOUTH BASE</u> | <u>-BALL </u> |
|---|-------------------------------|------------------------------|-------------------------------|---|
| Address: 3780 Moddison Ave | | ity Sacramento | Zip Code <u>95819</u> | Phone (916) 396-0888 |
| FA | PR | | Type of Inspection | |
| FA0044438 | PR0091542 | | INSPECTION | |
| Program Identifier | | | | |
| | | | | |
| Items listed on this report as violations do not meet to All violations must be corrected within specified time potential to cause foodborne illness. All major violati | eframe. Violations that are o | classified as "Major" pose a | in immediate threat to public | c health and have the |

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

43.RESTROOMS MAINTAINED, SUPPLIED, AND ACCESSIBLE

Observations: Toilet facility located within the snack shack not in operation and not maintained. Repair and maintain in good condition within 90 days.

One of two restroom stalls located in public use restroom had toilet paper located outside of dispenser. Correct today.

Code Description: Toilet facilities shall be maintained and kept clean. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. The number of toilet facilities shall be in accordance with local building and plumbing ordinances. Toilet facilities shall be provided for patrons: in establishments with more than 20,000 sq. ft.; establishments offering on-site consumption of food. Toilet facilities shall be available within 200 feet of outdoor barbeques. (114143(e), 114250, 114250.1, 114276)

49.PERMIT REQUIREMENTS

Observations: Permit not posted. Post in conspicuous location today,

Code Description: A food facility shall not be open for business without a valid permit. Permit shall be posted in a conspicuous place within the food facility. (114067(b, c), 114381, 114387)



ESTABLISHMENT NAME:

RIVER PARK YOUTH BASEBALL

County of Sacramento

Retail Food Facility Official Inspection Report

Permit Holder: RIVER PARK YOUTH BASEBALL

| Date: | 04/10/2024 | | |
|-------|------------|--|--|
| Page: | 4 of 4 | | |

| Address: 3780 Moddison Ave | city Sacram | nento Zip Code | 95819 Phone (916) 396-0888 | | | |
|--|--|----------------------------------|---|--|--|--|
| FA FA0044438 | PR0091542 | Type of Inspection INSPECTION | ON | | | |
| Program Identifier | 1110001012 | 1 | | | | |
| 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 | Ex | piration Date | | | | |
| Water/Hot Water Ware Sink Temp 120 | Storm when with the pro-parts | Heat°F DDBSA _ Wiping Clothpp | ppm om | | | |
| hamburger / warming cabinet / 135F | NTATION | | | | | |
| NOTES Report typed off site and emailed to faci | lity | | | | | |
| STATUS | The person in charge is responsible for applicable sections of the California He | ensuring that the above mention | oned facility is in compliance with all | | | |
| GREEN - Pass | assessed as authorized by current Sac | ramento County Code, Chapte | r 6.99.150. | | | |
| YELLOW - Conditional Pass; Reinspection required | | | | | | |
| RED- Closed; Suspension of permit to operate | | | | | | |
| Placard program not applicable at this time | Accepted by: | | | | | |
| ACTIONS Photographic documentation obtained | N | | | | | |
| Compliance conference required | Name and Title: Emailed to E | rın Landı / Snack Shac | ck Manage | | | |
| ☐ Food / equipment impounded (50) | Specialist: C Lawrence | Phone | (016) 202 6050 | | | |
| ☐ Food safety education required; # of employees | C. Lawrence | | (916) 202-6058 | | | |
| ☐ Permit Suspension; facility closure required | Co-Inspector: | | | | | |