





Retail Food Facility Official Inspection Report

Date:	04/10/2024
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ESTABLISHMENT NAME: NOBLE VEGETARIAN	Permit Holder: IHALLE				
Address: 5049 College Oak Dr Ste A	City	Sacramento	Zip Code <u>958</u>	Phone	(916) 334-6060
FA0002212	PR PR0002446		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" pose ar	n immediate threat to	to public health a	nd have the

7.HOT AND COLD HOLDING TEMPERATURES

Observations: MAJOR VIOLATION: The following potentially hazardous foods (PHFs) were observed out of proper holding temperature:

- Fried diced tofu and large pieces of tofu measured 46F-52F at cold top cooler. Cover food items at cold top between use. Corrected.
- Plate with thawed carrots with peas 70F stored on prep table. Do not store food items on the counter top without temperature control. Bring out on a needed bases and store rest in refrigerator unit. Corrected.
- Bean sprouts in water measured 50F-52F at cold top cooler. Operator added ice. Ambient temperature inside this cooler was 42F. Lower thermostat to a colder setting to maintain food at/below 41F.

Minor Violation: Chow fun noodles, bean sprouts, tofu measured 43F-45F inside upright cooler. Manager lowered thermostat to a colder setting during inspection. Temperature dropped to 39F.

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)

23.VERMIN AND ANIMAL CONTAMINATION

Observations: MAJOR VIOLATION: Observed one live adult German roach on wall ramp inside small metal device behind dish machine. Also, observed one dying roach on crate storing bulk bin container. Live roach with metal device and dying roach was removed from facility by management. No other live vermin activity observed. Corrected. Reinspection will be conducted to verify compliance.

Minor Violation: Observed about 20 dead/dry roaches on the floor beneath upright cooler (stored against the wall), one next to grease trap, and few beneath wooden prep table. Monitoring traps were set up in various areas inside facility. Per manager, facility is serviced monthly by professional pest control; report was not available for review during inspection. Clean all dead roaches and floor throughout facility and ensure facility is vermin free at all times. Correct within 24 hours. Continue with aggressive pest control treatment and monitor all areas for signs of activity. Increase frequency of visits if necessary.

* Consulted with supervisor J. Ablang.

Code Description: A food facility shall at all times be equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin, including, but not limited to rodents and insects. Service animals as defined in







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Address: 5049 College Oak Dr Ste A	c	ity Sacramento	Zip Code <u>95</u>	5841 Phone	(916) 334-6060
FA	PR		Type of Inspection		
FA0002212	PR0002446		INSPECTION	J	
Program Identifier					
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section 113903 may be permitted in areas that are not used for food preparation and that are usually open for consumers if a health or safety hazard will not result from the presence or activities of the service animal. (113903, 114259, 114259.1, 114259.4, 114259.5)

4.EATING, DRINKING, OR TOBACCO USE

Observations: Employee beverage in open cup stored on the counter top between plates with vegetables. Employee beverage shall be stored in a cup with lid and stored below food prep area. Corrected.

Code Description: Employees shall not eat, drink, or use tobacco in any area where contamination of non-prepackaged food, clean equipment and utensils, linens, and single use articles may occur. Employees may drink from closed beverage container if the container is handled to prevent contamination of the employee's hands, the container, no prepackaged food, and food-contact surfaces. Area designated for employees to eat and drink shall be located so that food, clean equipment and utensils, linens, and single-use articles are protected from contamination. (113977, 114256 (a))

14a.FOOD CONTACT SURFACES CLEANED AND SANITIZED

Observations: Ice machine had black and brown residue build up between parts. Properly clean and sanitize within 48 hours. REPEAT VIOLATION

Code Description: Food contact surfaces, utensils, and equipment shall be cleaned and sanitized at the following times: before each use with different type of raw food of animal origin, when changing from raw food to ready to eat food, between uses with raw produce and potentially hazardous food, before using a thermometer, any time during the operation when contamination may have occurred. Food-contact surfaces and utensils shall be clean to sight and touch. (113984(d), 114113, 114115, 114117, 114121(a), 114125(b), 114141, 114180(a-c))

27.FOOD PROTECTED FROM CONTAMINATION

Observations: Open food items (tofu, etc.) stored inside cooler and freezer. Ensure all food stored covered. Correct today.

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)

33.NONFOOD-CONTACT SURFACES CLEAN

Observations: - Heavy old food and grease build up observed on the floor beneath cooking equipment and





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coolers/freezers especially beneath wok and behind grease trap (near dish machine). Clean and maintain within 2 days. 3rd REPEAT VIOLATION

- Dust build up on fan guard inside upright cooler located by cold top. Also, dust build up on fan and shelf that is located across prep sink. Clean within 7 days.
- Black residue with dust build up on crates storing bulk bin containers at dry storage room. Clean within 24 hours.

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)

36.EQUIPMENT STORED IN APPROVED LOCATION

Observations: Knives were found inside 5.5 pH water at food prep area. Operator lacked pH strips. pH adjusted water shall be at/below 4.6. More vinegar was added to water during inspection. Provide pH strips within 48 hours to test vinegar water.

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)

45.FLOOR, WALL, AND CEILING FINISHES

Observations: - Deteriorated wall observed near water heater. Repair as required within 4 months. REPEAT VIOLATION

- Openings/gaps observed above ventilation hood and 3-comp sink at metal wall. Seal with approved sealer within 30 days. REPEAT VIOLATION

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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FA0002212	PR0002446	257610	SPECTION	
Program Identifier	10			
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OBSERVATIONS				
Name on Food Safety CertificateLinh Le	<u>e</u>	Expiration Date	05/25/2027	-
Warewash Chlorine (CI) 50 ppm Qua	aternary Ammonia (QA) ppi	m Heat°F D	DBSAppm	
	1 °F Hand Sink Temp 100 °F		100 ppm CL	
FOOD ITEM / LOCATION / TEMP °F DOCUME	economical majorecom	-		
diced fried potatoes / 2-door reach-in co brown rice / warmer unit / 156F beef veggie tofu / 1-door reach-in coole	ooler / 40F rice / warm fried tofu /	ner unit / 149F upright cooler near th	he wall / 40F	
Inspection receives a Yellow placard Due to receipt of yellow placard, a reins green placard, all major violations must	- spection will be conducted witl			To receive a
STATUS GREEN - Pass YELLOW - Conditional Pass; Reinspection required RED- Closed; Suspension of permit to operate Placard program not applicable at this time	The person in charge is responsible applicable sections of the Californiassessed as authorized by current Accepted by:	le for ensuring that the ab a Health and Safety Code t Sacramento County Cod	oove mentioned facility in the second section is respection is respected to the second	is in compliance with all quired, fees may be
ACTIONS				
Photographic documentation obtained	Name and Title: send via	email to Linh Le / ı	manager	
☐ Compliance conference required ☐ Food / equipment impounded (50)	Specialist:		Phone:	
☐ Food / equipment impounded (50) ☐ Food safety education required; # of employees	Specialist: E. Drobeny	/uk	Phone: (916) 5	99-7050
Permit Suspension; facility closure required	Co-Inspector:			