



County of Sacramento

Date: 03/22/2024 Page: 1 of 3

Retail Food Facility Official Inspection Report

ESTABLISHMENT NAME: FIRE WINGS		Permit Holder: FIRE WINGS-HOWE LLC			
Address: 1229 Howe Ave # B	City	y <u>Sacrament</u>	Zip Code	95825	Phone (916) 604-9464
FA0052765	PR PR0122084		Type of Inspection INSPECT	ION	
Program Identifier			<u>-</u>		
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 violations	eframe. Violations that are cl	assified as "Major	" pose an immediate th	reat to publ	ic health and have the

7.HOT AND COLD HOLDING TEMPERATURES

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)

14a.FOOD CONTACT SURFACES CLEANED AND SANITIZED

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))

33.NONFOOD-CONTACT SURFACES CLEAN

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)

35.EQUIPMENT APPROVED AND MAINTAINED

Code Description: Utensils and equipment shall be kept fully operative and in good repair. All new and replacement equipment shall be properly installed and be certified by NSF, UL Sanitation, or ETL Sanitation. Facilities that wash, rinse, soak, thaw, or similarly prepare foods shall be provided with a approved food preparation sink. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced or replaced if they can no longer be effectively cleaned and sanitized. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114130.6, 114132, 114133, 114137, 114139, 114153, 114163, 114165, 114169, 114175, 114177, 114180)

40.WIPING CLOTHS STORAGE AND USE







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Address: 1229 Howe Ave # B	(City Sacrament	Zip Code	95825 Phor	(916) 604-9464
FA	PR		Type of Inspection		
FA0052765	PR0122084		INSPECTI	ION	
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 time	가지 않는데 가는 살아 있는 것이다. 7 보다 사이가 있어요? 그 나는 사이가 하는데 사람들이 살아 하지만 하다.		합니다 이 이 이 있는 것들은 이 이번 내용한 것 같아요. 그 말이에 집에 있는 것이 것은 것을 때 하는데 되었다.	[일본] [하고 하다] [일 시간 수 이 중 하는 것이 하고 있는데 하고 있는데 하는데 하는데 하는데 하는데 하는데 하는데 하는데 하는데 하는데 하	\$ 100 for 100
potential to cause foodborne illness. All major violati			1.7	THE RESERVE SIN	
potertial to cause toodborne liftess. All major violati	ions must be corrected imi	mediately. Non-com	pliance may warrant im	mediate closure of	the lood facility.

Code Description: Wiping cloths used to clean food and nonfood-contact surfaces shall be used only once unless kept in clean water with a sanitizer solution of 100 ppm available chlorine or 200 ppm quaternary ammonium. Sponges shall not be used on food-contact surfaces. Except for fabric implements, linen shall not be used in contact with food. Clean linen shall be free of food residue and other soiling matter. Adequate space shall be provided for the storage of clean linens. (114135, 114185.1, 114185.2, 114185.3, 114185.3, 114185.4, 114185.5)



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ESTABLISHMENT NAME: FIRE WINGS Address: 1229 Howe Ave # B			VINGS-HOWE LLC	(016) 604 0464
	City	Sacramento	Zip Code <u>95825</u>	Phone (916) 604-9464
FA0052765	PR0122084		Type of Inspection INSPECTION	
Program Identifier	1110122001			
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	frame. Violations that are cla	ssified as "Major" pose an	immediate threat to pub	lic health and have the
OBSERVATIONS Name on Food Safety Contificate		Eunination Data		
Name on Food Safety Certificate		Expiration Date		
Warewash Chlorine (CI)ppm Qua	ternary Ammonia (QA)	ppm Heat°F	DDBSAppn	n
Water/Hot Water Ware Sink Temp	°F Hand Sink Temp	°F Wiping Cloth	ppm	
FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION				
NOTES				
This reinspection was conducted to follo	ow up on violations obse	erved during the 03/20	/2024 routine inspec	tion. Observed the
following:			3 _ 3 a.a 3 m	
-found fried chicken made 15 minutes p	orior sitting in a mixing b	owl at cooks line at 12	2 F. (reheated to 165	5F)

- -found cooked chicken and hard-boiled eggs at 45 F at salad station cold-top cooler. *Utilize lids and ensure thermometer is placed in unit
- -organic buildup around ice chute of self-service soda machine remains
- -no sanitizer on wiping cloths on prep area
- -cleaning has not been initiated

Due to repeat major violation from routine inspection report dated 03/20/2024, facility will remain at a conditional pass. Reinspection will be conducted. All reinspections may be subject to additional reinspection fees

Note: Facility was asked on 11/16/2023 and on 03/20/2024 to contact Plan Review regarding bar upgrade. A hand sink has been removed from cooks line, according to original floor plan and open lines observed on 03/20/2024 and 3/22/2024. Please contact Plan Review at: EHPlanReview@saccounty.gov

STA	TUS	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. If a reinspection is required, fees may be assessed as authorized by current Sacramento County Code, Chapter 6.99.150.		
X	YELLOW - Conditional Pass; Reinspection required			
	RED- Closed; Suspension of permit to operate			
	Placard program not applicable at this time	Accepted by:		
ACT	TIONS	7.000ptod by.		
	Photographic documentation obtained	Name and Title: Emailed to: David	and Shahzad / Managers	
	Compliance conference required	<u> </u>	arra Orianzaa / Warragoro	
	Food / equipment impounded (50)	Specialist: M. Cuevas	Phone: (916) 639-3418	
	Food safety education required; # of employees		(010) 000 0 110	
	Permit Suspension; facility closure required	Co-Inspector:		