



| Date: | 03/19/2024 | | | | | |
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| Page: | 1 of 6 | | | | | |

| ESTABLISHMENT NAME: PHO SAIGON BAY | | | Permit Holder: <u>THA</u> | I QUANG TR | AN | | |
|--|-----------------------------|---------|---------------------------|-------------------------------|---------------|-----------|----------------|
| Address: 1537 Howe Ave Ste 220 | | City _ | Sacramento | Zip Code | 95825 | _ Phone | (916) 922-1288 |
| FA FA0004230 | PR PR0004684 | | | Type of Inspection INSPECT | ON | | |
| 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 | e class | sified as "Major" pose | an immediate th | reat to publi | ic health | and have the |

23.VERMIN AND ANIMAL CONTAMINATION

Observations: MAJOR VIOLATION - CLOSURE: Observed the following vermin activity:

- 1) 1 live german cockroach adult below side cooks line prep table
- 2) 3 live german cockroach adults with egg sacs attached behind rear ware washing sink
- 3) 3 live german cockroach adults below drainboard of side ware washing sink
- 5) 40-50 live german cockroach nymphs and adults behind rear ware washing sink
- 6) 2 live german cockroach nymphs at water heater
- 7) 1 live german cockroach adult below cold-top cooler on floor
- 8) 10-15 dead german cockroaches around water heater
- 9) 2 dead on floor below rear ware washing sink

10) cockroach feces behind both ware washing sinks, around hand sick paper towel dispenser, behind cooks line prep table, around top of beam and ceiling next to rear ware washing sink

- 11) 1 dead cockroach nymph below rice cooker
- 12) 1 egg sac at water heater

DIRECTIVES:

-Provide professional pest control service immediately and eliminate/control vermin activity.

-Provide copy of pest control report to Inspector M. Cuevas and maintain copies on site for EMD inspector review.

-Clean, degrease, and sanitize all food contact and food preparation areas.

-Seal all holes/gaps using approved, cleanable, durable, and light-colored material. DO NOT USE FOAM.

-Install monitoring glue traps throughout facility.

Due to evidence of a vermin infestation, facility is hereby closed. No food sales or preparation is permitted until facility is reinspected and approved to open by the Environmental Management Department (EMD). Once facility is ready for a reinspection, contact EMD to schedule an appointment: (916) 875-8440.

NOTE: If evidence of a vermin infestation is still observed, health permit may not be reinstated. All reinspections may be subject to additional reinspection fees.

NOTICE OF TEMPORARY SUSPENSION OF HEALTH PERMIT AND IMMEDIATE CLOSURE OF FOOD FACILITY This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states "If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed." The violations for which this action is taken and associated sections of the Health and Safety Code (H&SC) are as follows: Section 114259.1 H&SC: Food is subject to contamination from vermin. You have the right to make a written request for a hearing to the Environmental Health Division located at 11080 White Rock Road Ste 200., Rancho Cordova, CA 95670, within 15 days

County of Sacramento - Environmental Management Department 11080 White Rock Road - Suite 200 - Rancho Cordova, CA 95670 - Telephone: 916/875-8440 - Fax: 916/875-8513 http://emd.saccounty.gov/EH





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after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call Environmental Health for a reinspection to reinstate the permit to operate. Phone: (916) 875-8440. Supervisor Consulted: S. Lepage

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 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)

1b.FOOD SAFETY CERTIFICATION

Observations: Food safety certification was not available. Provide proof of correction within 30 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)

1c.FOOD HANDLER CARDS

Observations: Food handler cards for all employees who need them were not able to be presented. Correct within 5 days. 4TH REPEAT VIOLATION Multiple repeat violations may result in a re-inspection until corrected.

Code Description: Food handlers that prepare, handle, or serve non-prepackaged, potentially hazardous food, shall obtain a valid Food Handler Card within 30 days after date of hire. (113948)

4.EATING, DRINKING, OR TOBACCO USE

Observations: Found one employee drink and food stored on prep table next to active food preparation. Designate approved employee eating/drinking areas away from food preparation and food storage areas. Correct today.

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, are articles are protected from contamination. (113977, 114256 (a))

7.HOT AND COLD HOLDING TEMPERATURES

Observations: The following potentially hazardous foods (PHFs) were observed out of proper holding temperature: sprouts at 47 F on cold-top cooler. Maintain inside refrigerator. Correct today.





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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

Observations: Found organic mold-like buildup in ice machine. Empty out the ice, wash (soap/water), sanitize (bleach/water @100ppm), and air dry before turning it back on. Monitor routinely. Correct within 2 days. 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))

21.HOT AND COLD WATER SUPPLY

Observations: Handwash sink faucet was dispensing pre-mixed water measuring at 83 F in women's restroom and 93 F inside men's restroom. Handwash sinks where there are no separate hot and cold valves shall provide warm water at least 100 F but no higher than 108 F. Correct within 5 days.

Code Description: An adequate, protected, pressurized, potable supply of hot and cold water shall be provided at all times. Hot water shall be supplied at a minimum temperature of at least 120F when measured from the mop sink, prep sink, and warewashing sink faucet. The temperature of water provided to handwashing facilities shall be at least 100F. Handwashing facilities equipped with auto run faucets shall have their water temperature set between 100F to 108F. (113953(c), 114189, 114192, 114192.1, 114195)

27.FOOD PROTECTED FROM CONTAMINATION

Observations: Dry goods bag stored in old chemical bucket. 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)





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30b.FOOD CONTAINERS LABELED

Observations: Containers of dry goods found at cooks line and below rice warmer area. Label with common name of the food item 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)

33.NONFOOD-CONTACT SURFACES CLEAN

Observations: Observed grease buildup on hood filters. Correct within 5 days. REPEAT VIOLATION Observed grease and food debris buildup at cooks line below and around equipment, around cooler hinges and gaskets, on racks of walk-in equipment, and on food crates inside walk-in freezer. Correct within 5 days. Observed spill on floor inside new walk-in cooler. Correct within 2 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)

35.EQUIPMENT APPROVED AND MAINTAINED

Observations: Observed frozen condensate inside old walk-in freezer around pipe and coming from new walk-in freezer's vent. No food contamination observed. Remove ice within 5 days. REPEAT VIOLATION Observed broken lid on containers with food at cooks line. Discard broken lids and food equipment. Correct within 2 days. REPEAT VIOLATION REPEAT VIOLATION

Found 3 household-grade microwave oven in use by the facility. Remove from facility or replace with a commercial unit (ANSI-certified) within 4 months. If one is used by employees you may label as "for employee use only." Observed old carboard boxes inside walk-in freezer with old food buildup. Remove today.

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, 114165, 114165, 114169, 114175, 114177, 114180)

36.EQUIPMENT STORED IN APPROVED LOCATION

Observations: Found 3 knives improperly stored between equipment at cooks line. Discontinue practice. Corrected. REPEAT VIOLATION





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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: Found leak below rear 3-compartment sink. Correct within 2 days.

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, 114199, 114201, 114269)

45.FLOOR, WALL, AND CEILING FINISHES

Observations: Missing grout in several areas of kitchen, primarily ware washing area, holding stagnant water, grease, and old food debris. Repair/regrout affected areas 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)

49.PERMIT REQUIREMENTS

Observations: Our records indicate that your health permit is expired. Please provide proof of a valid health permit. For assistance with obtaining a valid health permit, please contact EMD Accounting at 916-875-8440 during normal business days.

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)



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| FA | PR | Type of Inspection | | | | |
| FA0004230 | PR0004684 | INSPECTION | N | | | |
| Program Identifier | τφ | a); | | | | |
| 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

cooked shrimp / 2-door cooler / 38F

| Name on Food Safety Certificate | Expiration Date | | |
|--|--|------------------------------------|--|
| Warewash Chlorine (Cl)ppm Water/Hot Water Ware Sink Temp | Quaternary Ammonia (QA) ppm °F Hand Sink Temp128 °F | Heat°F DDBSAppm Wiping Clothppm | |
| FOOD ITEM / LOCATION / TEMP °F DO | CUMENTATION | | |
| cooked beef / walk-in cooler / 39F rice noodles / rice warmer / 151F | | rice warmer / 151F | |
| cooked rice / rice cooker / 164F | BBQ pork / co | ld-top cooler / 38F | |

<u>NOTES</u>

NOTE: Facility under Plan Review for new storage room with walk-in cooler and walk-in freezer. Observed an employee prepping on a table in this area. This area may not be used for food preparation, as it lacks a hand sink. Discontinue today.

This facility's permit to operate has been temporarily suspended. Must obtain approval from this Department to reopen to the public.

| STATUS | | 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. | |
| | YELLOW - Conditional Pass; Reinspection required | | |
| X | RED- Closed; Suspension of permit to operate | | |
| | Placard program not applicable at this time | Accepted by: | |
| ACT | TIONS | | |
| | Photographic documentation obtained | Name and Title: Emailed to: Thai Tran / Owner | |
| | Compliance conference required | | |
| | Food / equipment impounded (50) | Specialist: M. Cuevas Phone: (916) 639-3418 | |
| | Food safety education required; # of employees | | |
| | Permit Suspension; facility closure required | Co-Inspector: S. LePage | |
| | Cou | nty of Sacramento - Environmental Management Department | |

11080 White Rock Road - Suite 200 - Rancho Cordova, CA 95670 - Telephone: 916/875-8440 - Fax: 916/875-8513 http://emd.saccounty.gov/EH