















Date:	03/19/2024
Page:	4 of 6

ESTABLISHMENT NAME: PHO SAIGON BAY Permit Holder: THAI QUANG TRAN

Address: 1537 Howe Ave Ste 220 City: Sacramento Zip Code: 95825 Phone: (916) 922-1288

FA FA0004230	PR PR0004684	Type of Inspection INSPECTION
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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.

### 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

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 cardboard 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, 114163, 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









# County of Sacramento

## Retail Food Facility Official Inspection Report

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Page:	6 of 6

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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 128 °F Wiping Cloth \_\_\_\_\_ ppm

### FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

cooked beef / walk-in cooler / 39F      rice noodles / rice warmer / 151F  
cooked rice / rice cooker / 164F      BBQ pork / cold-top cooler / 38F  
cooked shrimp / 2-door cooler / 38F

### NOTES

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.

<b>STATUS</b>
<input type="checkbox"/> GREEN - Pass
<input type="checkbox"/> YELLOW - Conditional Pass; Reinspection required
<input checked="" type="checkbox"/> RED- Closed; Suspension of permit to operate
<input type="checkbox"/> Placard program not applicable at this time
<b>ACTIONS</b>
<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 checked="" 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: Thai Tran / Owner

Specialist: M. Cuevas Phone: (916) 639-3418

Co-Inspector: S. LePage