



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.



# County of Sacramento

## Retail Food Facility Official Inspection Report

Date:	04/25/2024
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ESTABLISHMENT NAME: KFC #105 Permit Holder: HAYDEN 105 INC

Address: 7821 Alta Valley Dr City Sacramento Zip Code 95823 Phone (916) 682-4414

FA FA0001413 Program Identifier	PR PR0001024	Type of Inspection REINSPECTION
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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 \_\_\_\_\_ °F Hand Sink Temp \_\_\_\_\_ °F Wiping Cloth \_\_\_\_\_ ppm

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

popcorn chicken / top warmer above the main prep      chicken strips / top warmer above the main prep

### NOTES

Reinspection was conducted with Missy.  
Reinspection with reinspection fee was conducted to ensure compliance with major violations observed during routine inspection dated 4/24/24. All major violations remain corrected.

Dead cockroaches were removed and observed new glue traps set out in the facility.  
Provide next pest control report to lik@saccounty.gov for verification.

<b>STATUS</b>
<input checked="" type="checkbox"/> GREEN - Pass
<input type="checkbox"/> YELLOW - Conditional Pass; Reinspection required
<input 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 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: sent via email to Rebecca Emmanuel / Manager

Specialist: K. Li Phone: (916) 531-4056

Co-Inspector: \_\_\_\_\_