



Date:	02/09/2024
Page:	1 of 5

ESTABLISHMENT NAME: JOURNEY TO THE DUMPLING

Permit Holder: JOURNEY TO THE DUMPLING INC

Address: 7419 Laguna Blvd Ste 180 City Elk Grove Zip Code 95758 Phone (916) 509-9556

FA FA0007965	PR PR0010091	Type of Inspection REINSPECTION
-----------------	-----------------	------------------------------------

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.

1a.DEMONSTRATION OF KNOWLEDGE

Observations: Large bag of bean sprouts (41F) was improperly nested on top of cold top inserts. Corrected; item was portioned into an insert.

Observed an employee nest a container of diced bbq pork on top of the insert of beef in the cold top. Corrected.

Code Description: All food employees shall have adequate knowledge of, and shall be properly trained in, food safety as it relates to their assigned duties. (113947)

6.HANDWASHING FACILITIES

Observations: Women's paper towel dispenser is inconsistently working. Correct within 3 days

Code Description: Handwashing facilities shall be provided within or adjacent to toilet rooms, food preparation, and warewashing areas. Handwashing facilities shall be clean, unobstructed, and accessible at all times. Handwashing facilities shall be provided with soap and sanitary single-use towels or heated-air hand drying device in approved dispensers. Dispensers shall be maintained in good repair. Handwashing facilities shall be available within 200 feet of outdoor barbeques. Handwashing facilities shall be separated from warewashing sink and food contact surfaces by at least 24-inches or by a minimum 6-inch high splash guard. (113953, 113953.1, 113953.2, 114067(f), 114143(e))

7.HOT AND COLD HOLDING TEMPERATURES

Observations:

BBO pork strips in the cold top beside the cooked shrimp measured at 45F. REPEAT VIOLATION. Correct immediately.

Shrimp (47F), BBQ pork (48F), sliced beef shank (48F) are out of temperature in the walk-in. Ambient was at 48F, according to the internal monitoring thermometer. Correct immediately and proof of corrective action within 7 days.

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)

9.COOLING METHODS

Observations: Parcooked beef, shrimp and chicken were improperly cooling in inserts at the cold top. REPEAT VIOLATION. Corrected; items were reportioned and relocated.

Code Description: All potentially hazardous foods shall be rapidly cooled from 135F to 41F within 6 hours. The



Date:	02/09/2024
Page:	2 of 5

ESTABLISHMENT NAME: JOURNEY TO THE DUMPLING

Permit Holder: JOURNEY TO THE DUMPLING INC

Address: 7419 Laguna Blvd Ste 180 City Elk Grove Zip Code 95758 Phone (916) 509-9556

FA FA0007965	PR PR0010091	Type of Inspection REINSPECTION
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.

decrease in temperature from 135F to 70F shall occur within the first 2 hours. Cooling shall be done by one or more of the following methods: in shallow containers, separating food into smaller portions, adding ice as an ingredient, using an ice bath, stirring frequently, using rapid cooling equipment, or using containers that facilitate heat transfer. (114002, 114002.1)

21.HOT AND COLD WATER SUPPLY

Observations: Waremachine hot water took more than 5+ cycles with drain and refill to reach 120F. Unit was also already in use prior to testing the hot water. Investigate and correct within 7 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: Back storage sugar and salt bulk bins were stored open and ripped-open bags of starch and flour in tubs were also stored open. Correct immediately.

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:

The following areas are unclean with grease/debris/residue/dust (REPEAT VIOLATION):

- side of the back merchandiser
- soda syrup rack
- dry storage shelves
- floor and all containers in the storage area hallway (food spillage)
- walk-in fan covers and all shelving

Correct within 7 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)



Date:	02/09/2024
Page:	3 of 5

ESTABLISHMENT NAME: JOURNEY TO THE DUMPLING

Permit Holder: JOURNEY TO THE DUMPLING INC

Address: 7419 Laguna Blvd Ste 180 City Elk Grove Zip Code 95758 Phone (916) 509-9556

FA FA0007965	PR PR0010091	Type of Inspection REINSPECTION
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.

35.EQUIPMENT APPROVED AND MAINTAINED

Observations:

2x4 wood stands were observed on the dry storage shelf and accumulated with residue/debris. REPEAT VIOLATION. Seal or remove within 14 days.

Non-handled bowls are improperly used as scoops and in contact with ingredients in bulk bins. REPEAT VIOLATION. Provide handled scoops within 7 days.

Unapproved plastic garbage cans with swinging tops (gapped edges) are improperly used as food storage containers in the hallway storage area. Rims and top edges are also cracked with missing pieces. REPEAT VIOLATION. Use food grade containers that provide protection from contamination (e.g. tightly sealed). Correct within 14 days.

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)

39.TEMPERATURE MEASURING DEVICES

Observations: Probe thermometer is not available. Correct within 3 days. Note: Recommended use of a digital probe thermometer.

Code Description: An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. Thermometers shall be calibrated in accordance with manufacturer's specifications as necessary to ensure their accuracy. A thermometer shall be provided for all refrigerators, hot and cold holding units, and high temperature warewashing machines. (114157, 114159)

44e.VERMIN AND ANIMAL EXCLUSION

Observations: Kitchen back door gate and hallway back door have air gaps at the bottom. REPEAT VIOLATION. Correct within 14 days to prevent vermin entrance.

Code Description: A food facility shall at all times be constructed, equipped, and maintained as to prevent the entrance and harborage of animals, birds, and vermin, including, but not limited to, rodents and insects. Doors opening to outside air shall have a self-closing device and have no gaps greater than 1/4 inch when closed. Insect control devices shall be installed so that the devices are not located over a food or utensil handling areas. Pass-thru windows shall be of an approved



County of Sacramento

Retail Food Facility

Official Inspection Report

Date:	02/09/2024
Page:	5 of 5

ESTABLISHMENT NAME: JOURNEY TO THE DUMPLING Permit Holder: JOURNEY TO THE DUMPLING INC

Address: 7419 Laguna Blvd Ste 180 City Elk Grove Zip Code 95758 Phone (916) 509-9556

FA FA0007965 Program Identifier	PR PR0010091	Type of Inspection REINSPECTION
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

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

pooled egg / cold top with ice bag / 41F pork / prep cooler / 37F

NOTES

Second reinspection conducted due to Conditional Pass issued on 2/6/24 and 2/8/24 for major temperature, cooling and time as a public health control violations. Major violations were not observed.

- Observed sheet pans of noodles properly cooling on the freezer speed rack. Method may also be used for other food items, including cooked potato cubes. Ensure foods are frequently distributed/stirred/tossed to ensure consistent cooling. Verify foods to be at/below 41F with a thermometer prior to combining into larger containers.
- Discontinue use of cold top as a cooling method or using unit to store hot foods. Kitchen manager stated they will quick chill cooked meats on shallow pans in the freezer speed rack and later place in the cold top to maintain foods at 41F or below.
- Manager stated time as a public health control (TPHC) will be kept on one dry erase board (rather than taped times on each item) for bowls of prefried rice, scrambled egg, lotus leaf chicken rice, noodles and egg tarts. Board will be posted by the cooks line and will be dated and timed throughout the day each day. Provided education to Manager that all items at the end of the 1-block expiration times shall be discarded.

Facility is issued a Pass placard. Correct remaining violations within stated timeframes. Provide proof of corrective action to avoid possible reinspection with additional fees of \$268.

STATUS
<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
ACTIONS
<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 / Andy Kuang, Manager

Specialist: S. Fong Phone: (916) 217-6833

Co-Inspector: _____