



County of Sacramento Retail Food Facility Official Inspection Report

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ESTABLISHMENT NAME:	SAAP SAAP HMONG THAI CUISINE		Permit Holder:	CHAO	THAO CHO	DNGPAO		
Address: <u>3262 J St</u>		City	Sacramento	0	Zip Code	95816	Phone	(916) 497-9121
FA	PR			1	Type of Inspection			
FA0004378	PR152897				REINSPE	CTION		
Program Identifier								
All violations must be co	ort as violations do not meet the requirements set for prrected within specified timeframe. Violations that porne illness. All major violations must be corrected	are clas	ssified as "Major"	" pose an	immediate thr	reat to public	c health a	and have the

19.CONSUMER ADVISORY FOR UNDERCOOKED FOOD

Observations: Facility serves raw beef and lacks consumer advisory. Provide within 3 days.

Code Description: Raw or undercooked food may not be served to the consumer unless both of the following conditions are met. First, the food facility discloses in writing to the consumer either of the following: specific products can be #cooked to order# or specific products are raw or undercooked or contain ingredients that are raw or undercooked. Second, the food facility reminds the consumer in writing of the risk associated with consuming raw or undercooked food. Confectionery food containing more that 0.5% alcohol may not be served to the consumer unless the food facility notifies the consumer orally or in writing that the food items contains more that 0.5% alcohol. (114093, 114093.1, 114012)

27.FOOD PROTECTED FROM CONTAMINATION

Observations: Raw minced meat stored on top shelf of mussels in reach in freezer. 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)

35.EQUIPMENT APPROVED AND MAINTAINED

Observations: Foil observed used as cover of prep table surfaces. Remove today. Cup used as scoop in bulk food containers. Use scoop with handle. Correct within 3 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, 114165, 114165, 114169, 114175, 114177, 114180)

52.OTHER



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ESTABLISHMENT NAME: SA	AP SAAP HMONG THAI CUISINE	Permit Holder: <u>CHAO</u>	THAO CHONGPAO	
Address: 3262 J St	Cit	Sacramento	Zip Code <u>95816</u> Ph	one (916) 497-9121
FA	PR		Type of Inspection	
FA0004378	PR152897		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.				

OBSERVATIONS

Name on Food Safety Certificate	Expiration Date			
Warewash Chlorine (CI) <u>50</u> ppm Water/Hot Water Ware Sink Temp	Quaternary Ammonia (QA) ppm °F Hand Sink Temp100_°F	Heat <u>125</u> °F Wiping Cloth	DDBSAppm	
FOOD ITEM / LOCATION / TEMP °F DO	CUMENTATION			

tomato / prep cooler / 41F cream / 2 door cooler / 40F noodles / reach in cooler / 41F

NOTES

Reinspection was conducted to verify major violation noted on 4/2/2024.

No major violation was observed at time of inspection.

Pest control service representative was present at time of inspection, and presented the pest control management plan.

Follow up reinspection will be conducted to verify compliance of vermin infestation.

Reinspection and Reinstatement of Permit

The facility has been reinspected and the violations for which the Environmental Health Permit to Operate was suspended have been corrected. The permit is hereby reinstated and the closure order is rescinded.

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.		
	YELLOW - Conditional Pass; Reinspection required	assessed as autionzed by ourient odoramento county code, onapter 0.00. 100.		
	RED- Closed; Suspension of permit to operate			
	Placard program not applicable at this time	Accepted by:		
AC.	TONS	/ locopicu by:		
	Photographic documentation obtained	Name and Title: emailed to / Chao Thao/owner		
	Compliance conference required			
	Food / equipment impounded (50)	Specialist: L. Yang Phone: (916) 531-5912		
	Food safety education required; # of employees			
	Permit Suspension; facility closure required	Co-Inspector:		

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