8. TIME AS A PUBLIC HEALTH CONTROL
Observations: MAJOR VIOLATION
TPHC FOR CHICKEN THIGHS EXCEEDED THE 4 HOURS ALLOWED (5HOURS AND 40 MINUTES) BY TIME AS A PUBLIC HEALTH CONTROL. ITEM WAS VOLUNTARILY DISCARDED.

Code Description: When time as a public health control is used, the following procedures shall be observed: food items shall be marked to indicate four hours past the time when the food was removed from temperature control, food shall be served or discarded within the four-hour time limit, written procedures for food that was prepared, cooked, and refrigerated before time as a public health control was used, shall be maintained at the food facility and be made available to the enforcement agency upon request. (114000)

14b. WAREWASHING AND SANITIZING PROCEDURES
Observations: MAJOR VIOLATION
EMPLOYEE WAS WASHING DISHES WITHOUT SANITIZER. SANITIZER DISPENSER WAS CONNECTED TO DETERGENT. EDUCATED EMPLOYEE HOW TO SET UP SANITIZER COMPARTMENT AND TEST.

Code Description: Food-contact surfaces and multiservice utensils shall be effectively washed, rinsed, and sanitized to remove or completely loosen soils by use of manual or mechanical methods. The temperature of the automatic warewashing unit shall meet manufacturers specifications. Manual sanitation shall be accomplished during the final rinse by contact with solution containing 100 ppm available chlorine or 200 ppm quaternary ammonium. Mechanical sanitization shall be accomplished in the final rinse by achieving a utensil surface temperature of 160F or by contact with solution containing 50 ppm available chlorine. After cleaning and sanitizing, equipment and utensils shall be air dried. (114097, 114099.1, 114099.2, 114099.4, 114099.6, 114099.7, 114101, 114105, 114109, 114111, 114185.3 (a-c))

27. FOOD PROTECTED FROM CONTAMINATION
Observations: OPEN BULK CONTAINER OF FOOD. PROVIDE CONTAINER WITH TIGHT FITTING LID IN 3 DAYS.

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)

36. EQUIPMENT STORED IN APPROVED LOCATION
Observations: UTENSILS STORED IN ROOM TEMPERATURE WATER. MAINTAIN AT 135F AT ALL TIMES.
CORRECT IMMEDIATELY

**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)
Items listed on this report as violations do not meet the requirements set forth in the California Health and Safety Code commencing with section 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

<table>
<thead>
<tr>
<th>Name on Food Safety Certificate</th>
<th>Expiration Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>Warewash: Chlorine (Cl) _____ppm</td>
<td>Quaternary Ammonia (QA) _____ppm</td>
</tr>
<tr>
<td>Water/Hot Water: Ware Sink Temp _____°F</td>
<td>Hand Sink Temp _____°F</td>
</tr>
<tr>
<td>Wiping Cloth: _____ppm</td>
<td></td>
</tr>
</tbody>
</table>

FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

GUMBO / STAND UP COOLER / 40°F

NOTES

Inspection receives a Yellow placard
Due to receipt of yellow placard, a reinspection will be conducted within 24-72 hours. Additional fees apply. To receive a green placard, all major violations must remain corrected. Posted placard may not be moved or blocked.

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 6.89.150.

Accepted by: ________________________________
Name and Title: SENT VIA EMAIL / CECIL / OWNER
Specialist: C. Lee Phone: (916) 217-6834
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