



Date:	02/13/2024	
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ESTABLISHMENT NAME: MR PERRY'S COFFEE SHOP		Permit Holder: <u>ELEG</u>	ANT FOOD INC
Address: 7820 Alta Valley Dr		city Sacramento	Zip Code <u>95823</u> Phone <u>(916)</u> 423-2140
FA FA0001412	PR PR152907		Type of Inspection REINSPECTION
Program Identifier			
Items listed on this report as violations do not meet All violations must be corrected within specified time potential to cause foodborne illness. All major violat	eframe. Violations that ar	e classified as "Major" pose ar	n immediate threat to public health and have the

### 23.VERMIN AND ANIMAL CONTAMINATION

#### **Observations**: Major Closure:

Observed live and/or dead German cockroaches of different life stages in the following areas:

- A live adult German cockroach observed crawling under the floor mat at the front cook line
- A dead adult German cockroach observed on plastic bag at storage shelf inside back storage room
- A dead adult German cockroach observed on floor beneath the electrical panel inside the back storage room
- A dying adult German cockroach observed inside glue trap on floor behind the bread rack
- 20+ dying adult and nymph German cockroaches observed inside glue trap on floor next to the 2nd cook line stove
- A dead German cockroach observed on floor next to the black vermin trap box beneath the warewash station
- A dead German cockroach observed on shelf next to the blue berries can good inside the middle storage room
- 40+ dead adult and nymphs German cockroaches observed inside glue trap on floor at the corner beneath the dishwasher
- 2 dying adult German observed inside glue trap on floor beneath the prep sink
- 2 dead nymphs German cockroaches observed inside glue trap on floor next to the front cook line reach-in cooler

Many crevices and gaps observed throughout the facility. For example, ceiling above the warewash station, FPR board was dis-attached by the walk-in cooler (leaving 1-2 inches gap), wood board was dis-attached by the swing door - deep fryer side (leaving 1-2 inches gap), crevices behind the front cook line equipment, crevices on wall next to the 2nd cook line - behind swing door and etc. Seal all the crevices and gap immediately.

Immediately abate the cockroach activity from the facility using approved methods and sanitize all affected surfaces prior to requesting a permit reinstatement inspection. Remove all dead cockroaches immediately. Provide more glue traps throughout the facility for monitoring purpose.

Due to evidence of active vermin infestation, facility is hereby closed by EMD. NO food preparation allowed until reinspected and reopened by this department. In order to reopen, clean & sanitize all areas of facility. Provide professional pest control to eliminate infestation. If evidence of an infestation is still observed, facility will remain closed.

Deep clean the facility as discussed and organize/clean up the back storage room and utility room immediately. Move all products off of the shelving to survey and clean surrounding areas. Remove unused items from the facility. Survey entire facility for any holes and gaps/crevices that are possible entry points and make repairs. Continue with aggressive professional pest control service.

Trash bin room door was propped open upon arrival. Trash bin room door should be shut at all times to prevent vermin entry. Keeping the trash room door propped open will increase the chance of letting cockroaches travel into the kitchen and throughout the facility.

Health permit suspension due to cockroach handout was provided to manager on site. Education was provided.





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ESTABLISHMENT NAME: MR PERRY'S COFFEE SHOP		Permit Holder: <u>ELEC</u>	GANT FOOD	INC		
Address: 7820 Alta Valley Dr	City	Sacramento	Zip Code	95823	Phone	(916) 423-2140
FA	PR		Type of Inspection			
FA0001412	PR152907		REINSPE	CTION		
Program Identifier	1					
Items listed on this report as violations do not meet t	the requirements set forth in t	the California Health and	Safety Code co	mmencing	with sect	ion 7: 113700.
All violations must be corrected within specified time	이야한 승규님께서는 눈물을 다 한 것을 수 있는 것을 것을 하는 것을 가지 않는 것을 하는 것을 수 있다. 것을 하는 것을 하는 것을 수 있는 것을 수 있다. 것을 것을 수 있는 것을 것을 수 있는 것을 수 있는 것을 수 있는 것을 수 있는 것을 수 있다. 것을		지금 한 동안을 한 것 같은 것 같아요. 영상 한 것 같아요. 것이 같아요.	입니다. 영어 영어 집에 집에 관재하는 것이 같아. 바람이 있다.		지 않는 것 같은 것 같은 것 같은 것을 알 수 있는 것을 하는 것을 수 있다. 것을 하는 것을 하는 것을 하는 것을 수 있다. 것을 것을 수 있다. 것을 것을 것이 같다. 것을 것이 않아. 것이 같다. 것이 같다. 않아. 것이 같다. 것이 같다. 것이 같다. 않아. 것이 같다. 것이 것이 같다. 않아. 것이 같다. 것이 같다. 않아. 것이 같다. 것이 같다. 것이 같다. 않아. 것이 같다. 것이 같다. 않아. 것이 같다. 것이 같다. 않아. 것이 같다. 않아. 것이 같다. 않아. 것이 않아. 것이 같아. 것이 같아. 않아. 것이 같아. 것이 같아. 않아. 것이 않아. 것이 같아. 않아. 것이 않아. 것이 않아. 것이 같아. 않아. 것이 않아. 것이 않아. 않아. 것이 없 않아. 것이 않아. 것이 않아. 않아. 것이 않아. 것이 않아. 않아. 것
potential to cause foodborne illness. All major violati				21 STAR 517		
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In order to reopen the following action must be taken:

- 1. Abate cockroach infestation.
- 2. Have professional pest control company inspect and treat facility.
- 3. Have maintenance seal all vermin access points and harborage areas.
- 4. Clean and sanitizer all food contact surfaces.
- 5. Remove all grease and food build up from equipment, shelving, and floors.
- 6. Inspect food for signs of contamination. Discard all contaminated food.
- 7. Call for reinspection at (916)875-8440
- 8. Pass reinspection.

### NOTICE OF TEMPORARY SUSPENSION OF HEALTH PERMIT AND IMMEDIATE CLOSURE OF FOOD FACILITY

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the

California Health and Safety Code which states "If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

The violations for which this action is taken and associated sections of the Health and Safety Code (H&SC) are as follows:

Section 114259.1 H&SC: Food is subject to contamination from vermin.

You have the right to make a written request for a hearing to the Environmental Health Division located at 11080 White Rock Road, Suite 200 Rancho Cordova, CA 95670, within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call Environmental Health for a reinspection to reinstate the permit to operate. Phone: (916) 875-8440.

Supervisor Consulted : S.LePage

**Code Description:** A food facility shall at all times be equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin, including, but not limited to rodents and insects. Service animals as defined in section 113903 may be permitted in areas that are not used for food preparation and that are usually open for consumers if a health or safety hazard will not result from the presence or activities of the service animal. (113903, 114259, 114259.1, 114259.4, 114259.5)





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Address: 7820 Alta Valley Dr		City _	Sacramento	Zip Code	95823	_ Phone	(916) 423-2140
FA FA0001412	PR PR152907			Type of Inspection REINSPE	CTION		
Program Identifier							
Items listed on this report as violations do not meet All violations must be corrected within specified time potential to cause foodborne illness. All major violat	eframe. Violations that an	e clas	sified as "Major" pos	se an immediate th	eat to publi	ic health a	and have the

### **33.NONFOOD-CONTACT SURFACES CLEAN**

**Observations**: Standing water observed on floor inside water heater room. Clean today.

Heavy grease and old food accumulation observed at the following areas:

- on electrical outlet next to the 2nd cook line
- on floor and behind 2nd cook line
- surface of the main cook line equipment
- sides of the reach-in cooler
- sides of the stove at the main cook line
- beneath main cook line equipment
- floor between reach-in coolers
- beneath main cook line steam table
- between deep fryers
- beneath plates storage area by the main cook line
- on racks and inside reach-in coolers throughout the facility
- behind/beneath main cook line equipment
- on floor beneath all prep tables
- beneath tables by dishwasher
- on floor beneath the oven and back cook line oven
- moldy racks and crates observed inside walk-in cooler
- on bulk containers (eg, condiment container/cabinet)

Deep clean today. (Repeat Violation)

**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)

### **36.EQUIPMENT STORED IN APPROVED LOCATION**

**Observations**: A bag of sauce bottles stored on the floor inside the locker room. Store at least 6 inches off the floor today. (Repeat Violation)

**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,





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ESTABLISHMENT NAME: MR PERRY'S COFFEE SHOP		Permit Holder: <u>ELEG</u>	SANT FOOD INC	
Address: 7820 Alta Valley Dr	Cit	y Sacramento	Zip Code 9582	23 Phone (916) 423-2140
FA	PR		Type of Inspection	
FA0001412	PR152907		REINSPECTIO	Ν
Program Identifier				
Items listed on this report as violations do not meet All violations must be corrected within specified time potential to cause foodborne illness. All major violation	eframe. Violations that are cl	lassified as "Major" pose a	n immediate threat to	public health and have the

#### 114172, 114178, 114179)

### **38.VENTILATION AND LIGHTING**

**Observations**: Broken ceiling light cover observed inside employee's restroom. Correct within 5 days. (Repeat Violation)

**Code Description:** Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by health and building department. Canopy-type hoods shall extend six inches beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, air shaft, or light-switch activated exhaust fan. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149, 114149.1, 114149.2, 114149.3, 114252.1)

#### 44c.MOP SINK AND JANITORIAL AREA

**Observations**: Mops stored head down in buckets. Install a mop rack within 5 days so mops can be hung to dry when not in use. (Repeat Violation)

**Code Description:** At least one janitorial sink equipped with hot and cold water and a drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste. A room, area, or cabinet separated from food preparation, food storage, or warewashing shall be provided for the storage of cleaning equipment and supplies. After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies. (114279, 114281, 114282)

#### 44e.VERMIN AND ANIMAL EXCLUSION

**Observations**: 1-2 inch gap observed beneath the loading door. Correct today.

**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 size and be equipped with a self-closing device and air curtain if required. (114259, 114259.2, 114259.3)



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FA	PR	Type of Inspection
FA0001412	PR152907	REINSPECTION
Program Identifier		
All violations must be corrected within specified time	frame. Violations that are classified as "Majo	ealth and Safety Code commencing with section 7; 113700. or" pose an immediate threat to public health and have the npliance may warrant immediate closure of the food facility.

#### OBSERVATIONS

Name on Food Safety Certificate	Expiration Date					
Warewash Chlorine (CI)ppm Water/Hot Water Ware Sink Temp	Quaternary Ammonia (QA) ppm Heat°F DDBSAppm°F Hand Sink Temp°F Wiping Clothppm					

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

#### <u>NOTES</u>

Reinspection with reinspection fee was conducted today to ensure vermin exclusion. Active vermin activity was observed. Facility is hereby closed by EMD. NO food preparation allowed until reinspected and reopened by this department.

Per owner (Mac Singh) over the phone, pest control provided service 4 days ago. Pest control report was not available to review on site.

STA	TUS	The person in charge is responsible for ensuring that the above mentioned facility is in compliance with a	L
	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 admonized by current cabramento obdinty code, onapter 0.00. 100.	
X	RED- Closed; Suspension of permit to operate		
	Placard program not applicable at this time	Accepted by:	
ACT	TONS		
	Photographic documentation obtained	Name and Title: sent via email to Mac Singh / owner	
	Compliance conference required		
	Food / equipment impounded (50)	Specialist: K. Li Phone: (916) 531-4056	
	Food safety education required; # of employees		_
	Permit Suspension; facility closure required	Co-Inspector:	
	Cou	nty 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