



| Date: | 01/25/2024 |
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| ESTABLISHMENT NAME: SNO-WHITE BURGE | R | | Permit Holder: <u>ADEL</u> | ASUMARI | | |
|--|---------------------------|------------|----------------------------|--------------------|--------------|------------------------|
| Address: 5110 Auburn Blvd | | City | Sacramento | Zip Code | 95841 | Phone |
| FA | PR | | | Type of Inspection | | |
| FA0001656 | PR0001770 | | | INSPECT | ION | |
| Program Identifier | | | | | | |
| Items listed on this report as violations do not meet | the requirements set fo | orth in th | ne California Health and § | Safety Code o | ommencing | with section 7: 113700 |
| All violations must be corrected within specified time potential to cause foodborne illness. All major violat | eframe. Violations that a | are clas | ssified as "Major" pose an | immediate th | reat to publ | ic health and have the |

6.HANDWASHING FACILITIES

Observations: MAJOR VIOLATION: Lack of soap and paper towels inside restroom closer to kitchen. Correct before reinspection.

MINOR VIOLATION: Empty paper towel dispensers were found at both kitchen handwash stations and restroom #1 handwash station. Loose rolls were found nearby. Paper towels shall be stored in provided dispensers.

***Ensure all handwash stations are stocked with soap and paper towels at all times. Correct before reinspection. REPEAT VIOLATION

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))

23.VERMIN AND ANIMAL CONTAMINATION

Observations: MAJOR CLOSURE VIOLATION: Observed live German cockroaches in the following areas: two adult roaches behind 3-comp sink, one adult roach on the drain pipe of 3-comp sink, two roaches running on the floor near grease trap once bucket with lids was moved, one nymph roach observed running on the floor between 3-comp sink and upright freezer, one adult roach beneath kitchen handwash sink, one nymph roach running on the floor once rack with bread was moved at the back storage area, one nymph roach observed on the floor beneath counter top steamer. Dying adult roaches were observed on the floor beneath kitchen handwash sink, near 3-comp sink, and at dining area across kitchen entryway. Found around 100 dead roaches on the floor throughout facility (food prep, water heater, beneath cooking equipment, at all storage area, inside front cabinets, server's area, behind ice machine, etc.). Found several oothecas on top of pipe beneath 3-comp sink and on the floor beneath counter top steamer. Fecal points were observed in multiple areas inside kitchen and wall openings/gaps (areas shown to manager). Facility was last serviced by pest control company on 1-22-24.

Due to evidence of a vermin infestation, facility is hereby closed. No food sales or preparation is permitted until facility is reinspected and approved to open by the Environmental Management Department (EMD). In order to reopen:

- 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. Inspect food for signs of contamination. Discard all contaminated food.
- 5. Clean and sanitize all food contact surfaces.





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| 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. | | | | |

6. Remove all grease and food build up from equipment, shelving, and floors. Once facility is ready for a reinspection, contact EMD to schedule an appointment: (916) 875-8440.

NOTE: If evidence of a vermin infestation is still observed, health permit may not be reinstated. All reinspections may be subject to additional reinspection fees.

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 Ste 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: J. Ablang

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)

1b.FOOD SAFETY CERTIFICATION

Observations: Food safety manager certificate was not available. Obtain within 60 days. Certificate shall be available upon request.

Code Description: Food facilities that prepare, handle, or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947.1, 113947.3)

1c.FOOD HANDLER CARDS

Observations: Food handler cards not available for employees. Provide food handler cards for all employees in 30 days.





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Code Description: Food handlers that prepare, handle, or serve non-prepackaged, potentially hazardous food, shall obtain a valid Food Handler Card within 30 days after date of hire. (113948)

14a.FOOD CONTACT SURFACES CLEANED AND SANITIZED

Observations: Residue build up inside several soda nozzles. Clean properly within 24 hours.

Code Description: Food contact surfaces, utensils, and equipment shall be cleaned and sanitized at the following times: before each use with different type of raw food of animal origin, when changing from raw food to ready to eat food, between uses with raw produce and potentially hazardous food, before using a thermometer, any time during the operation when contamination may have occurred. Food-contact surfaces and utensils shall be clean to sight and touch. (113984(d), 114113, 114115, 114117, 114121(a), 114125(b), 114141, 114180(a-c))

22.SEWAGE AND WASTEWATER DISPOSAL

Observations: Observed water leak beneath 3-comp sink drain pipe (shown to manager). All wastewater shall be

properly disposed via approved plumbing. Repair leak within 7 days.

Code Description: Liquid waste shall be disposed of through the approved plumbing system that discharges into the public sewerage or into an approved private sewage disposal system. Grease traps and grease interceptors shall be easily accessible for servicing. (114197, 114201)

33.NONFOOD-CONTACT SURFACES CLEAN

Observations: - Grease with debris build up on the floor beneath cooking equipment.

- Water pooling on inside drawer beneath flat grill and inside 2-door upright cooler.
- Slime build up inside floor sink beneath ice machine.

- Debris build up on the floor inside walk-in cooler and inside front cabinets. Clean today.

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)

34.WAREWASHING FACILITIES AND TESTING METHODS

Observations: Found black rubber wrapped around sprayer at 3-comp sink. Repair as required and remove rubber within 7 days.

Code Description: Facilities that prepare food shall be equipped with a manual warewashing sink that has at least three compartments with two integral metal drainboards. A two compartment sink that was installed before January 1, 1996,





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need not be replaced when used in approved manner. Sink compartments shall be large enough to accommodate immersion of the largest equipment and utensils used. Mechanical warewashing machine shall be operated in accordance with manufacturer's specifications. Testing materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing. (113984(e), 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

35.EQUIPMENT APPROVED AND MAINTAINED

Observations: - Pallet with black residue build up used on floor to store food items in walkin refrigerator. Remove this pallet and store food items on shelves as required. Correct today. REPEAT VIOLATION

- Found microwave oven stored on top of cloth towels. Per manager microwave will be removed today. Ensure all surfaces are smooth, durable, and easily cleanable.

- Cardboard boxes reused inside facility for storage. Also, found multiple empty cardboard boxes stored near walk-in cooler

and at soda syrup room. Do not reuse any cardboard boxes. Cardboard boxes may harbor vermin. Remove today.

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)

40.WIPING CLOTHS STORAGE AND USE

Observations: Found soiled cloth towel on the counter top without any sanitizer. Sanitizer bucket was not set up. Set up sanitizer bucket and store cloth towels in sanitizer between use.

Code Description: Wiping cloths used to clean food and nonfood-contact surfaces shall be used only once unless kept in clean water with a sanitizer solution of 100 ppm available chlorine or 200 ppm quaternary ammonium. Sponges shall not be used on food-contact surfaces. Except for fabric implements, linen shall not be used in contact with food. Clean linen shall be free of food residue and other soiling matter. Adequate space shall be provided for the storage of clean linens. (114135, 114185.1, 1141185.2, 114185.3, 114185.3, 114185.4, 114185.5)

42.GARBAGE AND REFUSE DISPOSAL

Observations: - Grease spillage observed near tallow bin and outside near back door. Remove all grease spillage properly within 5 days.





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- Trash bins observed overfilled with lids open. Correct as required within 7 days.

Code Description: The exterior premises of a food facility shall be kept free of litter and rubbish. All food waste and rubbish shall be kept in nonabsorbent, durable, cleanable, leak-proof, and rodent-proof containers. Containers shall have close-fitting lids and be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent the development of objectionable odors and other conditions that attract or harbor insects or rodents. (114244, 114245, 11

43.RESTROOMS MAINTAINED, SUPPLIED, AND ACCESSIBLE

Observations: Toilet paper stored on top of empty dispensers inside both restrooms. Store toilet paper in dispensers. Correct today.

Code Description: Toilet facilities shall be maintained and kept clean. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. The number of toilet facilities shall be in accordance with local building and plumbing ordinances. Toilet facilities shall be provided for patrons: in establishments with more than 20,000 sq. ft.; establishments offering on-site consumption of food. Toilet facilities shall be available within 200 feet of outdoor barbeques. (114143(e), 114250, 114250.1, 114276)

44e.VERMIN AND ANIMAL EXCLUSION

Observations: Back door propped open. Keep back door closed. Correct today. REPEAT VIOLATION

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)

45.FLOOR, WALL, AND CEILING FINISHES

Observations: - Unapproved finish on wall around the window from kitchen to front server area. This area had lots of fecal points from roaches. Clean this area today. Repair and provide approved finish in 5 days. REPEAT VIOLATION

- Found openings/gaps in wall by walk-in cooler, beneath water heater, and at dry storage room. Inspect facility and seal all openings/gaps with approved material. Correct within 30 days.

- Observed water dripping from ceiling vent to floor by 3-comp sink (shown to manager). Investigate leak and repair within 5 days.





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| potential to cause loodbome illness. All major violat | ions must be corrected i | immediately. Non-complian | ce may warrant immediate closure of the food facility. |

Code Description: Food facilities shall be fully enclosed in a building consisting of permanent floors, walls, and an overhead structure that meets minimum standards. The walls and ceiling shall be smooth, durable, nonabsorbent, and easily cleanable. Flooring and base coving shall be smooth, durable, and made of approved nonabsorbent material that is easily cleanable. Floor surfaces shall be coved at the juncture of the floor and wall with a 3/8 inch minimum radius and shall extend up the wall at least 4 inches. (114143 (d), 114266, 114268, 114271, 114272)

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



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OBSERVATIONS

| Name on Food Safety Certificate | not available | Expiration Date | |
|---|---------------|---------------------------------|-----------------|
| Warewash Chlorine (CI)ppr Water/Hot Water Ware Sink Temp | | . ppm Heat°F °F Wiping Cloth | DDBSAppm ppm |
| FOOD ITEM / LOCATION / TEMP °F D | OCUMENTATION | | |

shredded cheese / 2-door reach-in cooler / 41F raw bacon / cold drawer beneath flat grill / 42F

sliced tomatoes / cold top cooler / 40F ambient / walk-in cooler / 42F

NOTES

- Spoke to manager Samer Ghanem during inspection.

- Sacramento County retail food safety guide was provided. Review with all employees.

| STATUS | 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. | | |
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| GREEN - Pass | | | |
| YELLOW - Conditional Pass; Reinspection required | assessed as authorized by current odoramento county code, chapter 0.00. 100. | | |
| RED- Closed; Suspension of permit to operate | | | |
| Placard program not applicable at this time | Accepted by: | | |
| ACTIONS | | | |
| Photographic documentation obtained | Name and Title: send via email to Adel Asumari / operator | | |
| Compliance conference required | | | |
| Food / equipment impounded (50) | Specialist: E. Drobenyuk Phone: (916) 599-7050 | | |
| Food safety education required; # of employees | | | |
| Permit Suspension; facility closure required | Co-Inspector: | | |

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