



Date: 03/26/2024 Page: 1 of 5

Retail Food Facility Official Inspection Report

ESTABLISHMENT NAME: DER BIERGARTEN		Permit Holder: SEAN	N DERFIELD	
Address: 2332 K St	City	Sacramento	Zip Code <u>95816</u>	Phone (916) 524-5275
FA0048601	PR PR0103948		Type of Inspection INSPECTION	
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 violations	eframe. Violations that are clas	ssified as "Major" pose a	an immediate threat to pub	lic health and have the

11.REHEATING PROCEDURES FOR HOT HOLDING

Observations: MAJOR VIOLATION: Observed beer cheese saved from prior night in 3 pot electric soup warmer at 73F in the center. Ensure all foods are reheated to an internal temperature of 165 F prior to placing in hot holding. Corrected by reheating in microwave at time of inspection.

Code Description: Potentially hazardous foods that are cooked, cooled, and subsequently reheated for hot holding shall be heated to a temperature of 165F for 15 seconds. Ready-to-eat food taken from a commercially processed hermetically sealed container, or from an intact package from a food processing plant shall be heated to a temperature of 135F for hot holding. (114016)

21.HOT AND COLD WATER SUPPLY

Observations: MAJOR VIOLATION: Maximum hot water temperature at hand sink, prep sinks, and warewashing sinks at 68F. Due to mechanical issue with dishwasher, hot water was disabled/non-functional. Water supply turned off to dishwasher and hot water returned at time of inspection. Hot water at 3-compartment sink reached 136 F. Corrected.

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)

1b.FOOD SAFETY CERTIFICATION

Observations: Food safety certificate expired. Obtain within 60 days.

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)

6.HANDWASHING FACILITIES

Observations: Handwash station in bar lacking soap. Soap available in wall mounted dispenser at kitchen handwashing station located within 5 feet. Soap in pump style dispenser provided at bar handwashing station at time of inspection. Corrected.

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





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Page:	2 of 5			

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minimum 6-inch high splash guard. (113953, 113953.1, 113953.2, 114067(f), 114143(e))

14a.FOOD CONTACT SURFACES CLEANED AND SANITIZED

Observations: Deflector plate inside ice machine observed with black slime build up. Empty ice bin and clean and sanitize, allow to air dry. Correct within 14 days.

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))

14b.WAREWASHING AND SANITIZING PROCEDURES

Observations: Non-functional bar dishwasher. Manual dishwashing set up in bar 3-compartment sink at time of inspection. Dishwasher anticipated to be repaired within 3 days.

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: Raw meat stored above and next to ready-to-eat foods in chest freezer. Store ready-to-eat foods separate from raw meat today. <REPREAT VIOLATION>

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 observed unclean:







Date: 03/26/2024 Page: 3 of 5

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- Floor sink unclean with debris and slime build up under prep sink.
- Dirty cloths stored over handwashing sink faucet in bar.
- Dirty cloth over plumbing under 3-compartment sink in bar. Clean and maintain within 3 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)

41.PLUMBING FIXTURES AND BACKFLOW PREVENTION

Observations: Lacking one inch air gap form plumbing to floor sink under bar 3-compartment sink. Correct within 3 days.

Code Description: Steam tables, ice machines, ice bins, food preparation sinks, display cases, walk-in refrigeration units, and other similar equipment that discharge liquid waste shall drain into a floor sink with an air gap or other approved type of receptor. Plumbing and plumbing fixtures shall be maintained so as to prevent contamination, shall be kept clean, fully operative, and in good repair. The potable water supply shall be protected with a backflow or back siphonage protection device. Any hose used for potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269)

44d.EMPLOYEE PERSONAL ITEMS

Observations: Personal bag, clothing, and drink stored on chest freezer. Store personal items in designated location away from food and food related articles today.

Code Description: No person shall store clothing or personal effects in any area used for the storage and preparation of food. Lockers or other suitable facilities shall be provided and used for the orderly storage of employee clothing and other possessions. Lockers or other suitable facilities shall be located in a designated room or area where contamination of food, equipment, utensils, and single-use articles cannot occur. (114256, 114256.1.)

45.FLOOR, WALL, AND CEILING FINISHES

Observations: Cove base at inside right side of restroom wall missing. Repair within 7 days

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)







Page: 4 of 5 **Retail Food Facility** Official Inspection Report

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FA Type of Inspection PR0103948 FA0048601

INSPECTION

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.

49.PERMIT REQUIREMENTS

Observations: The posted health permit is not current. Locate the current health permit and post within 7 days.

Contact the Environmental Management Department for a replacement if unable to locate: (916) 875-8440.

Code Description: A food facility shall not be open for business without a valid permit. Permit shall be posted in a conspicuous place within the food facility. (114067(b, c), 114381, 114387)



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OBSERVATIONS				
Name on Food Safety Certificate EXPIR	ED	Expiration Date		
Warewash Chlorine (CI) 0 ppm Quar Water/Hot Water Ware Sink Temp 133	ternary Ammonia (QA) <u>200</u> °F Hand Sink Temp <u>1</u> 0	O ppm Heat°F O °F Wiping Cloth		
FOOD ITEM / LOCATION / TEMP °F DOCUME	NTATION			
sausage / walk-in cooler / 40F	 potate	oes / steam table / 14	5F	
NOTES Report typed off site and emailed to own Inspection receives a Yellow placard Due to receipt of yellow placard, a reins green placard, all major violations must	pection will be conducte			To receive a
STATUS GREEN - Pass	The person in charge is res applicable sections of the C assessed as authorized by	ponsible for ensuring that the alifornia Health and Safety (e above mentioned facility Code. If a reinspection is r	is in compliance with all equired, fees may be
▼ YELLOW - Conditional Pass; Reinspection required	and the data of the by	Out		
☐ RED- Closed; Suspension of permit to operate				
☐ Placard program not applicable at this time	Accepted by:			
ACTIONS	* *			
Photographic documentation obtained	Name and Title: Ema	ailed to Sean Derfield	d / Owner	
☐ Compliance conference required ☐ Food / equipment impounded (50)	Specialist: C Lav		Phone:	
Food safety education required; # of employees	C. La	wrence	Phone: (916):	202-6058
☐ Permit Suspension; facility closure required	Co-Inspector:			