



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

ESTABLISHMENT NAME: DER BIERGARTEN Permit Holder: SEAN DERFIELD

Address: 2332 K St City: Sacramento Zip Code: 95816 Phone: (916) 524-5275

FA FA0048601	PR PR0103948	Type of Inspection 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.

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

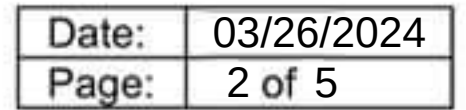
Observations: Food safety certificate expired. Obtain within 60 days.

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 barbecues. Handwashing facilities shall be separated from warewashing sink and food contact surfaces by at least 24-inches or by a





County of Sacramento

Retail Food Facility

Official Inspection Report

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

ESTABLISHMENT NAME: DER BIERGARTEN Permit Holder: SEAN DERFIELD

Address: 2332 K St City Sacramento Zip Code 95816 Phone (916) 524-5275

FA FA0048601 Program Identifier	PR PR0103948	Type of Inspection INSPECTION
---------------------------------------	-----------------	----------------------------------

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 EXPIRED Expiration Date _____

Warewash Chlorine (Cl) 0 ppm Quaternary Ammonia (QA) 200 ppm Heat _____ °F DDBSA _____ ppm

Water/Hot Water Ware Sink Temp 133 °F Hand Sink Temp 100 °F Wiping Cloth _____ ppm

FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

sausage / walk-in cooler / 40F potatoes / steam table / 145F

NOTES

Report typed off site and emailed to owner, Sean Derfield.

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.

STATUS
<input type="checkbox"/> GREEN - Pass
<input checked="" type="checkbox"/> YELLOW - Conditional Pass; Reinspection required
<input type="checkbox"/> RED- Closed; Suspension of permit to operate
<input type="checkbox"/> Placard program not applicable at this time
ACTIONS
<input type="checkbox"/> Photographic documentation obtained
<input type="checkbox"/> Compliance conference required
<input type="checkbox"/> Food / equipment impounded (50)
<input type="checkbox"/> Food safety education required; # of employees _____
<input type="checkbox"/> Permit Suspension; facility closure required

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.

Accepted by: _____

Name and Title: Emailed to Sean Derfield / Owner

Specialist: C. Lawrence Phone: (916) 202-6058

Co-Inspector: _____