



## Retail Food Facility Official Inspection Report

Date:	02/29/2024				
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ESTABLISHMENT NAME: LA SABROCITA		Permit Holder: ANGE		
Address: 5015 Stockton Blvd	City	Sacramento	Zip Code <u>95820</u>	Phone (916) 945-0759
FA0006055	PR PR0007672		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 violati	eframe. Violations that are clas	sified as "Major" pose a	in immediate threat to public	ic health and have the

### **1b.FOOD SAFETY CERTIFICATION**

### **Observations**:

Valid food safety certification could not be located during inspection. Obtain within 30 days. \*\*\*3 RD REPEAT VIOLATION\*\*\*

**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 for employees could not be located during inspection. Obtain within 30 days. \*\*\*3RD REPEAT VIOLATION\*\*\*

**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)

### 7.HOT AND COLD HOLDING TEMPERATURES

### **Observations**:

Minor temperature violation:

Observe large container of marinated shrimp measured at 45F located in 2 door stand up refrigerator. Separate shrimp in smaller containers. Correct immediately.

**Code Description:** Potentially hazardous foods shall be maintained at or below 41F or at or above 135F. The following foods may be held at or below 45F: raw shell eggs, unshucked live molluscan shellfish, pasteurized milk and pasteurized milk products in original sealed containers, potentially hazardous foods held during transportation. Food preparation shall not exceed two cumulative hours without a return to the required holding temperatures. (113996, 113998, 114037)

### **27.FOOD PROTECTED FROM CONTAMINATION**

**Observations**: Observed raw shelled eggs stored above ready to eat foods inside 2 door stand up refrigerator. Store food according to their final cooking temperatures. Correct today.





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ESTABLISHMENT NAME: LA SABROCITA		Permit Holder: ANGELICA GAMES					
Address: 5015 Stockton Blvd	c	City Sacramento	Zip Code	95820	_ Phone _(	916) 945-0759	
FA	PR		Type of Inspection	OTION			
FA0006055	PR0007672		REINSPE	CHON			
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.							

#### 33.NONFOOD-CONTACT SURFACES CLEAN

**Observations**: Old food debris/food residue/grease build-up was observed in the following areas:

- -Floor beneath deep fryer and grill.
- -Floor beneath prep sink. Clean and maintain routinely within 7 days.

Observe heavy build up of grease on the sides of deep fryer. Clean maintain within 7 days.

Observe dust build up on fan guards located in both 2 door standup refrigerators. Correct/clean within 7 days.

### **35.EQUIPMENT APPROVED AND MAINTAINED**

**Observations**: Commercial cutting board on food prep table was discolored and with excessive scoring. Replace the cutting board within 5 days.

Observed the unapproved use of cardboard as a liner inside stand up freezer. Discontinue using cardboard as a liner. Instead, use a liner that is smooth, cleanable, and nonabsorbent. Correct 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, 114163, 114165, 114169, 114175, 114177, 114180)

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

**Observations**: One light in ventilation hood was inoperable. Replace within 7 days.

Grease accumulation observed on ventilation hood filters (specifically the center filters). Correct within 3 days.

**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







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FA FA0006055	PR PR0007672		Type of Inspection REINSPECTION	
Program Identifier				
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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, 114252.1)

### **41.PLUMBING FIXTURES AND BACKFLOW PREVENTION**

Observations: Observed water leak under middle basin of 3 compartment sink. Correct/repair in 14 days.

Preparation sink lacks sufficient water pressure. Correct within 7 days.

\*114192.1. Pressure (b) Water under pressure shall be provided at a sufficient level as specified by the Uniform Plumbing Code and manufacturer's specifications for EQUIPMENT and fixtures in the FOOD FACILITY.\*

**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)

### 49.PERMIT REQUIREMENTS

**Observations**: The posted health permit has expired.

Contact the Environmental Management Department for current account balance and 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 Not available		Expiration Da	te		_	
Warewash Chlorine (CI) 100 ppm Quaternary Ammonia Water/Hot Water Ware Sink Temp 130 °F Hand Sink		_ ppm Heat O_°F Wiping Clo	4h	bw CT		
FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION						
raw beef / 2 door upright refrigerator / 41F pollo / 2 door upright refrigerator / 41F refried beans / steam table / 160F nacho cheese / steam table / 163F raw beef / cold drawer / 38F	chown mexic dice to	2 door upright refrinein / 2 door upright an rice / steam table matoes / cold prephicken / cold drawer	t refrigerator / e / 155F top / 41F			
NOTES						
NOTES  Reinspection conducted due to closure of facility on 02 water.	2/26/2024	for failure to provid	e an adequate	e supply o	f hot ar	nd cold
Hot water supply has been corrected. The Environmer issued a Pass/ Green Placard.	ntal Health	Permit for the abo	ve food facility	y is reinsta	ated. Th	ne facility is
Due to the closure on the day of original routine inspection was conducted and documented on		·	nspection was	s not cond	ucted.	A full
Please review minor violations for corrective actions.						
Repeat violations from the last inspection were observed on the next routine inspection, further enforc	•	•	ion. If continu	ued non-c	ompliar	nce is
Reinspection and Reinstatement of Permit  The facility has been reinspected and the violations fo have been corrected. The permit is hereby reinstated				) Operate	was su	spended
STATUS The person in cl	harge is resp	onsible for ensuring tha alifornia Health and Safe	t the above men	tioned facility	is in cor	npliance with all
assessed as au	ons of the Ca thorized by o	alifornia Health and Safe current Sacramento Cou	nty Code, If a rein	er 6.99.150.	equirea,	rees may be
YELLOW - Conditional Pass; Reinspection required	and a proper to expense of the expension of the first con-					
RED- Closed; Suspension of permit to operate						
Placard program not applicable at this time  ACTIONS  Accepted by	y:					
Particular description   International description   Inter	Title: Da	out opposites. Nat-		10000		
Compliance conference required	Repo	ort email to: Miqu	ei Lopez / N	ıanager		
□ Food / equipment impounded (50) Specialist:	V. Ngu	ven	Phone	(016)	879-15	; <b>0</b> ⊿
☐ Food safety education required; # of employees	v. rigu	уСП		(910)	019-13	1 <del>34</del>
☐ Permit Suspension; facility closure required Co-Inspecto	or:					