



County of Sacramento

Retail Food Facility

Official Inspection Report

Date:	02/29/2024
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ESTABLISHMENT NAME: LA SABROCITA Permit Holder: ANGELICA GAMES

Address: 5015 Stockton Blvd City Sacramento Zip Code 95820 Phone (916) 945-0759

FA FA0006055 Program Identifier	PR PR0007672	Type of Inspection REINSPECTION
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 Not available Expiration Date _____

Warewash Chlorine (Cl) 100 ppm Quaternary Ammonia (QA) _____ ppm Heat _____ °F DDBSA _____ ppm
Water/Hot Water Ware Sink Temp 130 °F Hand Sink Temp 100 °F Wiping Cloth 200 ppm CL

FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

raw beef / 2 door upright refrigerator / 41F	birria / 2 door upright refrigerator / 40F
pollo / 2 door upright refrigerator / 41F	chowmein / 2 door upright refrigerator / 41F
refried beans / steam table / 160F	mexican rice / steam table / 155F
nacho cheese / steam table / 163F	dice tomatoes / cold prep top / 41F
raw beef / cold drawer / 38F	raw chicken / cold drawer / 39F

NOTES

Reinspection conducted due to closure of facility on 02/26/2024 for failure to provide an adequate supply of hot and cold water.

Hot water supply has been corrected. The Environmental Health Permit for the above food facility is reinstated. The facility is issued a Pass/ Green Placard.

Due to the closure on the day of original routine inspection 02/26/24, a full routine inspection was not conducted. A full routine inspection was conducted and documented on today's reinspection.

Please review minor violations for corrective actions.

Repeat violations from the last inspection were observed during this routine inspection. If continued non-compliance is observed on the next routine inspection, further enforcement actions may apply.

Reinspection and Reinstatement of Permit

The facility has been reinspected and the violations for which the Environmental Health Permit to Operate was suspended have been corrected. The permit is hereby reinstated and the closure order is rescinded.

STATUS
<input checked="" type="checkbox"/> GREEN - Pass
<input 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: Report email to: Miquel Lopez / Manager

Specialist: V. Nguyen Phone: (916) 879-1594

Co-Inspector: _____