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ESTABLISHMENT NAME: BAAN NOODLE & RICE Permit Holder: PARNTHIP INTARAKUL

Address: 1299 Florin Rd City: Sacramento Zip Code: 95831 Phone: (916) 759-8893

FA FA0003056	PR PR0007116	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.

EDUCATION PROVIDED AT TIME OF INSPECTION.

APPROXIMATELY 10 CUPS OF RICE DISCARDED WHILE ONSITE.

Code Description: All potentially hazardous foods shall be rapidly cooled from 135F to 41F within 6 hours. The decrease in temperature from 135F to 70F shall occur within the first 2 hours. Cooling shall be done by one or more of the following methods: in shallow containers, separating food into smaller portions, adding ice as an ingredient, using an ice bath, stirring frequently, using rapid cooling equipment, or using containers that facilitate heat transfer. (114002, 114002.1)

1b.FOOD SAFETY CERTIFICATION

Observations: FOOD SAFETY MANAGERS CERTIFICATE NOT AVAILABLE DURING INSPECTION. PLEASE ENSURE CERTIFIED EMPLOYEE AND MAINTAIN CERTIFICATE AT FACILITY FOR REVIEW AT NEXT INSPECTION. CORRECT WITHIN 15 DAYS.

2ND REPEAT VIOLATION

FAILURE TO COMPLY MAY RESULT IN RE-INSPECTIONS AND ANY APPLICABLE FEES.

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 REVIEW AT TIME OF INSPECTION. CORRECT WITHIN 15 DAYS.

2ND REPEAT VIOLATION

FAILURE TO COMPLY MAY RESULT IN RE-INSPECTIONS AND ANY APPLICABLE FEES.

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)

26. THAWING METHODS

Observations: RAW BEEF IN PREP SINK SAID TO HAVE BEEN THERE OVERNIGHT.. EDUCATION PROVIDED TO OPERATOR REGARDING PROPER THAWING. SEE VIOLATION NUMBER 7 FOR MORE INFORMATION.

Code Description: Frozen foods shall be stored or displayed in their frozen state unless being thawed in the following



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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: MULTIPLE HOLES OBSERVED ALONG WALL AT PREP LINE/ACROSS FROM COOKS LINE. SEAL AND MAINTAIN. CORRECT WITHIN 1 DAY.

2ND REPEAT VIOLATION

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)

47c.INSPECTION REPORT AVAILABILITY

Observations: PREVIOUS INSPECTION REPORT NOT AVAILABLE FOR REVIEW AT TIME OF INSPECTION.
CORRECT BY
MAINTAINING A COPY OF THIS REPORT WITH PERSON IN CHARGE.

Code Description: A copy of the most recent routine inspection report conducted to assess compliance with this part shall be maintained at the food facility and made available upon request. The food facility shall post a notice advising consumers that a copy of the most recent routine inspection report is available for review by any interested party. (113725.1)



County of Sacramento

Retail Food Facility Official Inspection Report

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OBSERVATIONS

Name on Food Safety Certificate PAST DUE Expiration Date _____

Warewash Chlorine (Cl) 100 ppm Quaternary Ammonia (QA) _____ ppm Heat _____ °F DDBSA _____ ppm
Water/Hot Water Ware Sink Temp 122 °F Hand Sink Temp 100 °F Wiping Cloth 0 ppm CL

FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

RAW CHICKEN / WALK IN / 38F COOKED CHICKEN / COLD TOP / 39F
NOODLES / DRAWER / 38F AMBIENT / LOW BOY / 39F

NOTES

IN ORDER TO AVOID A SUBSTANTIAL CLOSTRIDIUM BOTULINUM RISK, FROZEN FISH IN REDUCED OXYGEN PACKAGING (VACUUM SEALED) SHOULD BE REMOVED FROM PACKAGING PRIOR TO THAWING, OR IMMEDIATELY AFTER THAWING IS COMPLETED (41F).

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 checked="" 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 FACILITY / PAM, OWNER

Specialist: E. Uriarte Phone: (916) 531-2762

Co-Inspector: _____