



## Retail Food Facility Official Inspection Report

Date:	02/28/2024
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ESTABLISHMENT NAME: BAAN NOODLE & RICE		Permit Holder: PARI	NTHIP INTARAKUI	<u>JL</u>	
Address: 1299 Florin Rd	City	Sacramento	Zip Code <u>958</u> 3	831 Phone (9	916) 759-8893
FA PR			Type of Inspection		
FA0003056 PR0007116			INSPECTION		
Items listed on this report as violations do not meet the requirements set for All violations must be corrected within specified timeframe. Violations that potential to cause foodborne illness. All major violations must be corrected.	are clas	ssified as "Major" pose a	an immediate threat to	o public health and	I have the

## **6.HANDWASHING FACILITIES Observations**: MAJOR VIOLATION:

BACK HAND WASH SINK PAPERTOWEL DISPENSER OBSERVED TO BE EMPTY. SOAP DISPENSER BROKEN. PUMP SOAP PROVIDED. \*\*\*REPEAT VIOLATION\*\*\*

FRONT HAND WASH SINK OBSERVED TO HAVE BROKEN/INACCESSIBLE PAPER TOWEL DISPENSER. NAPKINS AVAILABLE ON COUNTER. REPAIR/REPLACE DISPENSER. PAPERTOWELS SHALL BE IN ENCLOSED DISPENSER. \*\*\*REPEAT VIOLATION\*\*\*

PAPERTOWEL DISPENSER AT RESTROOM AREA OBSERVED TO BE EMPTY. PAPERTOWELS AVAILABLE ON THE COUNTER.

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

#### 7.HOT AND COLD HOLDING TEMPERATURES

**Observations**: MAJOR VIOLATION:

RAW BEEF IN PREP SINK SAID TO HAVE BEEN THERE OVERNIGHT. MEASURED AT 56F. APPROXIMATELY 2 POUNDS DISCARDED WHILE ONSITE. EDUCATION PROVIDED TO OPERATOR REGARDING PROPER THAWING.

**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)

#### 9.COOLING METHODS

**Observations**: MAJOR VIOLATION:

WHITE RICE FROM THE PREVIOUS DAY IN A COVERED, PLASTIC CONTAINER IN THE WALK IN MEASURED AT 59F.





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ESTABLISHMENT NAME: BAAN NOODLE & RICE			Permit Holder:	<u>PARNTHI</u>	<u>IP INTAR</u>	<u>AKUL</u>		
Address: 1299 Florin Rd	15	City	Sacramento		Zip Code	95831	Phone	(916) 759-8893
FA	PR			Тур	pe of Inspection			
FA0003056	PR0007116			IN	NSPECTI	ON		
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.								
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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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manner: under refrigeration, completely submerged under cold running water with sufficient velocity to flush loose particles, in microwave oven, during the cooking process. (114018, 114020)

#### 27.FOOD PROTECTED FROM CONTAMINATION

**Observations**: BULK FOOD STORAGE BINS OBSERVED TO BE LEFT OPEN. CORRECT TODAY AND MAINTAIN. \*\*\*REPEAT 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)

#### **30a.FOOD STORED IN APPROVED LOCATION**

**Observations**: TUBS/ BOXES OF FOOD OBSERVED TO BE STORED ON FLOOR IN WALK IN/DRY STORAGE AREA. CORRECT TODAY AND MAINTAIN. \*\*\*REPEAT VIOLATION\*\*\*

**Code Description:** Food items shall be stored at least six inches above the floor in an approved location within the fully enclosed permitted food facility. Food shall not be exposed to splash, dust, vermin, or other forms of contamination or adulteration. Prepackaged food may not be stored in direct contact with ice if the food is subject to the entry of water because of the nature of it's packaging. Non-prepackaged food may not be stored in direct contact with undrained ice. (114047, 114049, 114053, 114055, 114069 (b))

#### **30b.FOOD CONTAINERS LABELED**

**Observations**: BULK FOOD STORAGE CONTAINERS OBSERVED WITHOUT A LABEL. CORERCT WITHIN 2 DAYS AND MAINTAIN. \*\*\*REPEAT VIOLATION\*\*\*

**Code Description:** Containers holding food or food ingredients that are removed from their original packaging shall be identified with the common name of the food. (114051)

#### 33.NONFOOD-CONTACT SURFACES CLEAN

**Observations**: BOTTOM OF STAND UP FREEZER UNIT OBSERVED TO HAVE DRIED BLOOD ON THE BOTTOM OF THE UNIT.

FLOOR DRAINS ON THE SERVICE LINE NEAR THE REGISTER OBSERVED TO HAVE MOLD AND FOOD DEBRIS.







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Program Identifier							
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CLEAN/SANITIZE AND BETTER MAINTAIN. CORRECT TODAY.

**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)

#### **40.WIPING CLOTHS STORAGE AND USE**

**Observations**: WIPING CLOTH SOLUTION MEASURED AT 0 PPM. EDUCATION PROVIDED TO OPERATOR.

MAINTAIN AT ALL TIMES.

\*\*\*REPEAT VIOLATION\*\*\*

**Code Description:** Wiping cloths used to clean food and nonfood-contact surfaces shall be used only once unless kept in clean water with a sanitizer solution of 100 ppm available chlorine or 200 ppm quaternary ammonium. Sponges shall not be used on food-contact surfaces. Except for fabric implements, linen shall not be used in contact with food. Clean linen shall be free of food residue and other soiling matter. Adequate space shall be provided for the storage of clean linens. (114135, 114185.1, 114185.2, 114185.3, 114185.3, 114185.4, 114185.5)

#### 44c.MOP SINK AND JANITORIAL AREA

**Observations**: HOSE CONNECTED TO MOP SINK OBSERVED TO BE LEAKING AND CAUSING STANDING WATER TO POOL ON FLOOR NEAR MOP SINK. REPAIR/REPLACE AND MAINTAIN. CORRECT WITHIN 2 DAYS.

MOP OBSERVED TO BE STORED IN MOP BUCKET/SINK. CORRECT TODAY BY STORING IN A WAY THAT ALLOWS MOP TO AIR DRY BETWEEN USES AND MAINTAIN. \*\*\*REPEAT VIOLATION\*\*\*

**Code Description:** At least one janitorial sink equipped with hot and cold water and a drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste. A room, area, or cabinet separated from food preparation, food storage, or warewashing shall be provided for the storage of cleaning equipment and supplies. After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies. (114279, 114281, 114282)

#### **44d.EMPLOYEE PERSONAL ITEMS**

**Observations**: OBSERVED EMPLOYEE CELL PHONE ON PREP TABLE.. KEEP EMPLOYEE ITEMS SEPARATED AND IN LOCKER AREA. CORRECTED.





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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)



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OBSERVATIONS					
Name on Food Safety Certificate PAST I	DUE	Expiration Date			
				<del>-</del> 1	
Warewash Chlorine (CI) 100 ppm Qua	ternary Ammonia (QA)	ppm Heat°F	DDBSAppm		
Water/Hot Water Ware Sink Temp 122	_°F Hand Sink Temp _1	00 °F Wiping Cloth	0 ppm CL		
FOOD ITEM / LOCATION / TEMP °F DOCUME	NTATION				
RAW CHICKEN / WALK IN / 38F		KED CHICKEN / COLI	O TOP / 39F		
NOODLES / DRAWER / 38F	AMB	IENT / LOW BOY / 39	F		
<u>NOTES</u>					
IN ORDER TO AVOID A SUBSTANTIAL	L CLOSTRIDIUM BOTU	LINUM RISK. FROZE	N FISH IN REDUCEI	OXYGEN	
PACKAGING (VACUUM SEALED) SHO				-	
FROM PACKAGING PRIOR TO THAW		AFTER THAWING IS	COMPLETED (41F)	•	
In an action was alread a Wallow who are well					
Inspection receives a Yellow placard		nd within 24.72 hours	Additional face apply	To receive a	
Due to receipt of yellow placard, a reins green placard, all major violations must	•			To receive a	
green placard, all major violations must	remain corrected. Post	su piacaru may noi be	moved of blocked.		
STATUS	The person in charge is res	ponsible for ensuring that th	e above mentioned facility	is in compliance with all	
☐ GREEN - Pass	applicable sections of the C	sponsible for ensuring that the California Health and Safety current Sacramento County	Code. If a reinspection is r	equired, fees may be	
☑ YELLOW - Conditional Pass; Reinspection required	assessed as additionzed by	ourient Sacramento County	Oute, Griapter 0.33.130.		
☐ RED- Closed; Suspension of permit to operate					
☐ Placard program not applicable at this time	Accepted by:				
ACTIONS					
Photographic documentation obtained	Name and Title: EM	AILED TO FACILITY	/ PAM, OWNER		
☐ Compliance conference required ☐ Food / equipment impounded (50)	Specialist:		Dhono:		
☐ Food / equipment impounded (50) ☐ Food safety education required; # of employees	Specialist: E. Uri	<u>arte</u>	Phone: (916)	531-2762	
☐ Permit Suspension; facility closure required	Co-Inspector:				