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ESTABLISHMENT NAME: SERRITELLA'S Permit Holder: SERRITELLA'S INC

Address: 6241 Fair Oaks Blvd Ste D City: Carmichael Zip Code: 95608 Phone: (916) 482-6483

FA FA0054675	PR PR0120315	Type of Inspection INSPECTION
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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.

23.VERMIN AND ANIMAL CONTAMINATION

Observations: MAJOR VIOLATION - CLOSURE: Observed the following vermin activity: Found nine live adult German roaches between handwash station and a prep sink at pizza prep area. One live roach observed running near glass window and one near soap dispenser at this area. One ootheca and several dead roaches found on the floor beneath prep sink. Also, two dead roaches in grease residue observed on the floor behind deep fryers and two near water heater. Facility has professional pest control service but reports were not available for review. Due to evidence of a vermin infestation, facility is hereby closed. No food sales or preparation is permitted until facility is reinspected and approved to open by the Environmental Management Department (EMD).

In order to reopen:

- Highly recommend providing aggressive professional pest control to eliminate vermin infestation using approved pest control methods.
- Clean and sanitize all food contact and food preparation areas.

Once facility is ready for a reinspection, contact EMD to schedule an appointment: (916) 875-8440.

NOTE: If evidence of a vermin infestation is still observed, health permit may not be reinstated. All reinspections may be subject to additional reinspection fees.

NOTICE OF TEMPORARY SUSPENSION OF HEALTH PERMIT AND IMMEDIATE CLOSURE OF FOOD FACILITY

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states "If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

The violations for which this action is taken and associated sections of the Health and Safety Code (H&SC) are as follows:
Section 114259.1 H&SC: Food is subject to contamination from vermin.

You have the right to make a written request for a hearing to the Environmental Health Division located at 11080 White Rock Road Ste 200., Rancho Cordova, CA 95670, within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call Environmental Health for a reinspection to reinstate the permit to operate. Phone: (916) 875-8440.

Supervisor Consulted: J. Ablang

Code Description: A food facility shall at all times be equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin, including, but not limited to rodents and insects. Service animals as defined in



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- Black residue started to accumulate on white panel inside ice machine. Properly clean and sanitize within 72 hours.
- Black residue build up on tooth of can opener. Clean today.

Code Description: Food contact surfaces, utensils, and equipment shall be cleaned and sanitized at the following times: before each use with different type of raw food of animal origin, when changing from raw food to ready to eat food, between uses with raw produce and potentially hazardous food, before using a thermometer, any time during the operation when contamination may have occurred. Food-contact surfaces and utensils shall be clean to sight and touch. (113984(d), 114113, 114115, 114117, 114121(a), 114125(b), 114141, 114180(a-c))

Observations: Hot water was not available at handwash station by kitchen dish machine. Hot and cold water shall be available at each handwash station. Correct within 3 days. REPEAT VIOLATION

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)

Observations: Found unlabeled spray bottles stored at kitchen, pizza prep, and near main dish machine. Label all spray bottles within 48 hours. REPEAT VIOLATION

Code Description: All poisonous substances, detergents, sanitizers, and cleaning compounds shall be stored to prevent contamination of food, equipment, utensils, linens, and single-use articles. Only pesticides that are necessary and specifically approved for use in a food facility may be used. Containers of poisonous or toxic materials shall have a legible manufacturer's label or if taken from bulk supplies shall be clearly and individually identified with the common name of the material. (114254, 114254.1, 114254.2)

Observations: - Grease and black residue build up beneath front cooking equipment.
- Debris build up inside several floor sinks at cook's area and beneath both dish machines.
- Water pooling inside reach-in cooler at front prep area.
- Unclean floor beneath all equipment at pizza prep area.



- Unsecured fire extinguisher stored at pizza prep area. Secure or remove within 7 days.

Code Description: Clean equipment, utensils, linens, and single-use articles shall be stored at least six inches above the floor in an approved location within the fully enclosed permitted food facility. Clean equipment, utensils, linens, and single-use articles shall not be exposed to splash, dust, vermin or other forms of contamination. Non-food items shall be stored and displayed separate from food and food-contact surfaces. During pauses in food preparation utensils shall be stored with handles above the top of the food, on a clean sanitized surface, in running water, or in water that is at least 135F. Single-use articles and multiservice utensils shall be handled, displayed, and dispensed so that contamination of food and lip-contact surfaces is prevented. Pressurized cylinders shall be securely fastened to rigid structure. (114074, 114081, 114119, 114161,



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114172, 114178, 114179)

38. VENTILATION AND LIGHTING

Observations: - One of eight hood lights was not functional at front prep area.

- Three of four hood lights not functional at back prep area.
- Light out inside upright cooler at front prep area.

Replace light bulbs within 7 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 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: Multiple drain pipes nesting inside floor sink at bar area. Inspect all drains and provide at least 1 inch air gap within 7 days. Handout provided. 4th REPEAT VIOLATION

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)

43.RESTROOMS MAINTAINED, SUPPLIED, AND ACCESSIBLE

Observations: Toilet leak observed at shared women's restroom in the stall that is next to handicap stall. Repair within 7 days.

Code Description: Toilet facilities shall be maintained and kept clean. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. The number of toilet facilities shall be in accordance with local building and plumbing ordinances. Toilet facilities shall be provided for patrons: in establishments with more than 20,000 sq. ft.; establishments offering on-site consumption of food. Toilet facilities shall be available within 200 feet of outdoor barbeques. (114143(e), 114250, 114250.1, 114276)



County of Sacramento

Retail Food Facility

Official Inspection Report

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OBSERVATIONS

Name on Food Safety Certificate David Vincent Expiration Date 08/16/2024

Warewash Chlorine (Cl) 50 ppm Quaternary Ammonia (QA) _____ ppm Heat _____ °F DDBSA _____ ppm
Water/Hot Water Ware Sink Temp 124 °F Hand Sink Temp _____ °F Wiping Cloth _____ ppm

FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

mushroom gravy / cold top cooler / 37F	sausage / 2-door reach-in cooler / 36F
chicken breast / upright cooler at cook's area / 38F	whipped butter / beer cooler at the bar / 40F
sliced tomatoes / cold top cooler at pizza prep area /	goat cheese / 3-door reach-in cooler at pizza prep
lasagna, pasta / walk-in cooler / 38F	shrimp / cold drawer at cook's area / 39F

NOTES

- Spoke to Bradley Vincent during inspection.

STATUS
<input type="checkbox"/> GREEN - Pass
<input type="checkbox"/> YELLOW - Conditional Pass; Reinspection required
<input checked="" 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 checked="" 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: send via email to Bonnie Prophet / operator

Specialist: E. Drobenyuk Phone: (916) 599-7050

Co-Inspector: _____