



Retail Food Facility Official Inspection Report

Date:	03/19/2024
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ESTABLISHMENT NAME: SERRITELLA'S		Permit Holder:	SERRITELLA'S IN	<u>IC</u>		
Address: 6241 Fair Oaks Blvd Ste D	Ci	ty <u>Carmichael</u>	Zip Code	95608	Phone	(916) 482-6483
FA0054675	PR PR0120315		Type of Inspection INSPECT	ION		
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 o	classified as "Major'	pose an immediate th	reat to publ	lic health a	and have the

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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section 113903 may be permitted in areas that are not used for food preparation and that are usually open for consumers if a health or safety hazard will not result from the presence or activities of the service animal. (113903, 114259, 114259.1, 114259.4, 114259.5)

1c.FOOD HANDLER CARDS

Observations: Two employees have expired food handler cards and operator's food handler card was missing. Correct within 30 days. 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)

6.HANDWASHING FACILITIES

Observations: - Handwash sink at cook's area drains slowly. Clear drain within 24 hours. Note: Another properly functional handwash station located nearby.

- Paper towel dispenser at the back prep area lacked cover. Correct as required within 7 days. Note: Another properly functional handwash station located nearby.

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: Cream cakes, tiramisu, and whipped cream measured 45F inside dessert display case cooler. Ambient temperature measured 45F. Employee relocated food items to another cooler. Repair cooler to maintain food at/below 41F at all times. Correct within 5 days.

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)

14a.FOOD CONTACT SURFACES CLEANED AND SANITIZED





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Observations: - Dry food residue build up on slicer. Properly clean today before use.

- 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))

21.HOT AND COLD WATER SUPPLY

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)

29.IDENTIFICATION AND STORAGE OF TOXIC SUBSTANCES

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)

33.NONFOOD-CONTACT SURFACES CLEAN

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.







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- Debris with dust build up on the floor at dry storage area beneath metro station (across from water heater). Clean and maintain today.
- Dust build up on hood filters above pizza oven. Clean within 7 days.

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)

35.EQUIPMENT APPROVED AND MAINTAINED

Observations: - Household Derby microwave oven stored inside cook's area. Also, new unapproved/household Cuisinart toaster oven was stored inside bar area. Remove all household/unapproved equipment within 21 days. REPEAT VIOLATION

- Small cup without handle was in use inside bulk bin container with salt. Provide scoop with handle and store handle out of food. Correct within 24 hours.

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)

36.EQUIPMENT STORED IN APPROVED LOCATION

Observations: - Glasses were stored next to bar's handwash station without proper splash guard. Install splash guard to prevent equipment contamination or relocate glasses away (at least 12 inches). Correct within 24 hours. REPEAT VIOLATION

- 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)





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47c.INSPECTION REPORT AVAILABILITY

Observations: A copy of last routine inspection report was not available at time of request. Correct today.

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)

49.PERMIT REQUIREMENTS

Observations: Our records indicate that your health permit is expired. Please provide proof of a valid health permit. For assistance with obtaining a valid health permit, please contact EMD Accounting at 916-875-8440 during normal business days. CHRONIC REPEAT VIOLATION



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OBSERVATIONS						
Name on Food Safety Certificate David	√incent	Expiration Date	08/16/2	2024	-	
Warewash Chlorine (CI) 50 ppm Quater/Hot Water Ware Sink Temp 124	ternary Ammonia (QA) °F Hand Sink Temp	_ ppm Heat°F °F Wiping Cloth	_	ppm		
FOOD ITEM / LOCATION / TEMP °F DOCUME	NTATION	O Seast Torotta P. D. N. P. S. Philosophia				
mushroom gravy / cold top cooler / 37F chicken breast / upright cooler at cook's sliced tomatoes / cold top cooler at pizza lasagna, pasta / walk-in cooler / 38F	sausa area / 38F whipp a prep area / goat o	age / 2-door reach-in co ed butter / beer cooler cheese / 3-door reach- p / cold drawer at cool	at the bar / in cooler at	pizza prep)	
NOTES - Spoke to Bradley Vincent during insper	ction.					
STATUS	The person in charge is res applicable sections of the C	ponsible for ensuring that the	e above mention of a reins	oned facility	is in com	pliance with all ees may be
☐ GREEN - Pass ☐ YELLOW - Conditional Pass; Reinspection required	assessed as authorized by	current Sacramento County	Code, Chapte	r 6.99.150.	-quii oui 10	
RED- Closed; Suspension of permit to operate						
☐ Placard program not applicable at this time	S SI Was					
ACTIONS	Accepted by:					
☐ Photographic documentation obtained	Name and Title: age	d via amail ta Dannia	Dronhat	l onoroto:	•	
☐ Compliance conference required	send Title: Send	d via email to Bonnie	e Propnet /	operatol		
☐ Food / equipment impounded (50)	Specialist: = Dro	benyuk	Phone	(916) 5	00_70	50
☐ Food safety education required; # of employees	L. DIC	DOTTY UN		(910) 3	100 TO	
Permit Suspension; facility closure required	Co-Inspector:					