



Date:	01/31/2024
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ESTABLISHMENT NAME: NJOY CHINESE CAFEPermit Holder: CANTON PAPA CAFE

Address: 7520 Elk Grove Blvd Ste 130

City Elk Grove

Zip Code 95757

Phone (916) 601-3893

FA FA0057277	PR PR0137720	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.

## 7.HOT AND COLD HOLDING TEMPERATURES

**Observations:** Observed BBQ pork inside steam table at front counter area measured between 113F - 123F. Operator stated that it was placed in the steam table about 2 hours ago. Operator reheated food item inside BBQ grill. Corrected.

Observed rice in rice warmer measured 78F. Operator stated that it was brought out about 30 minutes ago. Operator reheated rice inside microwave at time of inspection. Corrected.

**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)

## 8.TIME AS A PUBLIC HEALTH CONTROL

**Observations:** Observed chowfun and chowmein noodles, liquid eggs, egg whites, fried battered chicken, and marinated pork ribs on cook's counter missing time stamp. Operator stated that food items has only been brought about 30 minutes ago and was about to write time stamp when inspector walked in. Education provided and time stamp provided at time of inspection. Corrected.

**Code Description:** When time as a public health control is used, the following procedures shall be observed: food items shall be marked to indicate four hours past the time when the food was removed from temperature control, food shall be served or discarded within the four-hour time limit, written procedures for food that was prepared, cooked, and refrigerated before time as a public health control was used, shall be maintained at the food facility and be made available to the enforcement agency upon request. (114000)

## 14b.WAREWASHING AND SANITIZING PROCEDURES

**Observations:** Observed automatic dish washer measured 0 ppm chlorine after multiple cycles. Operator was doing dishes a time of inspection.

Operator discovered that sanitizer bucket was low and replaced with new container. Ensure to test dish washer at start of every shift. Corrected at time of inspection.

**Code Description:** Food-contact surfaces and multiservice utensils shall be effectively washed, rinsed, and sanitized to remove or completely loosen soils by use of manual or mechanical methods. The temperature of the automatic warewashing unit shall meet manufacturers specifications. Manual sanitation shall be accomplished during the final rinse by contact with solution containing 100 ppm available chlorine or 200 ppm quaternary ammonium. Mechanical sanitization shall be accomplished in the final rinse by achieving a utensil surface temperature of 160F or by contact with solution containing 50











# County of Sacramento

## Retail Food Facility

### Official Inspection Report

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#### OBSERVATIONS

Name on Food Safety Certificate Sam Yu Expiration Date 04/03/2027

Warewash Chlorine (Cl) \_\_\_\_\_ ppm Quaternary Ammonia (QA) \_\_\_\_\_ ppm Heat \_\_\_\_\_ °F DDBSA \_\_\_\_\_ ppm  
Water/Hot Water Ware Sink Temp 127 °F Hand Sink Temp 100 °F Wiping Cloth 100 ppm CL

#### FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

fish filet / reach-in refrigerator / 39F	fried battered chicken / walk-in refrigerator / 41F
raw fish / cold top refrigerator front counter / 39F	ground pork / reach in refrigerator front counter / 39F
diced BBQ pork / cold top prep refrigerator 3 door /	

#### NOTES

##### 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.

<b>STATUS</b>
<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
<b>ACTIONS</b>
<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: Emailed inspection report to Roger / Person In Charge

Specialist: S. Chhang Phone: (916) 591-2079

Co-Inspector: \_\_\_\_\_