





### **County of Sacramento**

## Retail Food Facility Official Inspection Report

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ESTABLISHMENT NAME: NJOY CHINESE CAFI	<u>E</u>	_	Permit Holder:	CANTON PAPA C	AFE		
Address: 7520 Elk Grove Blvd Ste 130	155	City	Elk Grove	Zip Code	95757	Phone	(916) 601-3893
FA	PR			Type of Inspection			
FA0057277	PR0137720			INSPECT	ION		
Program Identifier							
Items listed on this report as violations do not meet to All violations must be corrected within specified time potential to cause foodborne illness. All major violati	eframe. Violations that are	e clas	ssified as "Major'	" pose an immediate th	reat to pub	lic health a	and have the

#### 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





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FA	PR		Type of Inspection				
FA0057277	PR0137720		INSPECT	ION			
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.							

ppm available chlorine. After cleaning and sanitizing, equipment and utensils shall be air dried. (114097, 114099.1, 114099.2, 114099.4, 114099.6, 114099.7, 114101, 114105, 114109, 114111, 114185.3 (a-c))

#### 14a.FOOD CONTACT SURFACES CLEANED AND SANITIZED

**Observations**: Observed brown stains on white plastic insert inside ice machine. Clean and maintain within 7 days.

**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))

#### 27.FOOD PROTECTED FROM CONTAMINATION

**Observations**: Observed food items stored on the floor inside walk-in freezer. Correct today.

**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)

#### 33.NONFOOD-CONTACT SURFACES CLEAN

**Observations**: Observed black mold like substance accumulation on fan guard inside walk-in refrigerator. Clean and maintain within 3 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)

#### **36.EQUIPMENT STORED IN APPROVED LOCATION**

**Observations**: Observed chopping blocks stored on the floor below prep sink. Store all food related item 6 inches off the floor and in a manner that prevent contamination. Correct today.

**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





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Address: 7520 Elk Grove Blvd Ste 130	100	City	Elk Grove	Zip Co	de	95757	_ Phone	(916) 601-3893
FA	PR			Type of Inspect	on			
FA0057277	PR0137720			INSPEC	IT	ON		
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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, 114172, 114178, 114179)

#### 39.TEMPERATURE MEASURING DEVICES

**Observations**: Missing probe thermometer. Correct within 3 days.

**Code Description:** An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. Thermometers shall be calibrated in accordance with manufacturer#s specifications as necessary to ensure their accuracy. A thermometer shall be provided for all refrigerators, hot and cold holding units, and high temperature warewashing machines. (114157, 114159)



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FA FA0057277 Program Identifier	PR PR0137720		Type of Inspection INSPECTION	
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OBSERVATIONS				
Name on Food Safety Certificate Sam	Yu	Expiration Date	04/03/2027	
	Enderforment Balon-action	ppm Heat°F 00_°F Wiping Cloth	DDBSAppm100_ppm CL	
fish filet / reach-in refrigerator / 39F raw fish / cold top refrigerator front cou diced BBQ pork / cold top prep refriger	fried Inter / 39F grour	battered chicken / walkand pork / reach in refrige	•	39F
<u>NOTES</u>				
Inspection receives a Yellow placare Due to receipt of yellow placard, a rein green placard, all major violations mus	spection will be conducte			To receive a
STATUS  GREEN - Pass	applicable sections of the C	ponsible for ensuring that the alifornia Health and Safety C	code. If a reinspection is re	is in compliance with all equired, fees may be
<ul> <li>         □ YELLOW - Conditional Pass; Reinspection required     </li> <li>         □ RED- Closed; Suspension of permit to operate     </li> </ul>	assessed as authorized by	current Sacramento County	Code, Chapter 6.99.150.	
□ Placard program not applicable at this time	Accepted by:			
ACTIONS	,			
Photographic documentation obtained	Name and Title: Ema	ailed inspection repor	t to Roger / Persor	n In Charge
☐ Compliance conference required ☐ Food / equipment impounded (50)	Specialist: S Ch		Phone: (016)	-04 0070
☐ Food safety education required; # of employees	Specialist: S. Ch	nang	(916) <u>(916) (</u>	591-2079
Permit Suspension: facility closure required	Co-Inspector:			