



Date:	04/03/2024
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ESTABLISHMENT NAME: MARU RAMEN BAR

Permit Holder: MOO MOO LLC

Address: 8698 Elk Grove Blvd Ste 2C

City Elk Grove

Zip Code 95624

Phone (916) 714-8388

FA FA0054358	PR PR0126327	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.

## 6.HANDWASHING FACILITIES

**Observations: MAJOR VIOLATION:**

PREP AREA HAND WASH SINK PAPERTOWEL DISPENSER EMPTY. CORRECTED WHILE ONSITE.

FRONT HAND WASH SINK IN KITCHEN PAPERTOWEL DISPENSER EMPTY, BUT NAPKINS AVAILABLE NEARBY.

COOKS LINE HAND WASH SINK PAPERTOWEL DISPENSER EMPTY, BUT A STACK AVAILABLE ON SHELF ABOVE SINK.

CORRECTED WHILE ONSITE. MAINTAIN ACCESS AND SUPPLIES AT ALL TIMES.

**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 VIOLATIONS:**

RAW PORK AT PREP SINK MEASURED AT 70F. SAID TO BE THAWING FOR LESS THAN ONE HOUR. COOKED WHILE ONSITE.

COOKED PORK AT PREP LINE MEASURED AT 90-110F. SAID TO BE COOKED LESS THAN ONE HOUR PRIOR TO INSPECTION. DISCUSSED TIME AS A PUBLIC HEALTH CONTROL FOR THIS ITEM. KEEP UNDER TIME CONTROL OR MAINTAIN AT 135F OR GREATER AT ALL TIMES. ITEM PLACED UNDER TIME CONTROL DURING INSPECTION.

MINOR VIOLATIONS:

HARD BOILED EGG AT STAND UP UNIT ON COOKS LINE MEASURED AT 44E. CORRECT IMMEDIATELY.

COOKED EGGPLANT AT COLD TOP ON COOKS LINE MEASURED AT 45E. CORRECT IMMEDIATELY.

**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







County of Sacramento  
Retail Food Facility  
Official Inspection Report

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**OBSERVATIONS**

Name on Food Safety Certificate THY LAM Expiration Date 01/14/2025

Warewash Chlorine (Cl)        ppm Quaternary Ammonia (QA) 200 ppm Heat 120 °F DDBSA        ppm  
Water/Hot Water Ware Sink Temp 125 °F Hand Sink Temp 102 °F Wiping Cloth 200 ppm QA

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

COOKED MUSHROOMS / COLD TOP / 39F      CORN / LOW BOY / 39F  
RAW PORK / WALK IN / 38F

**NOTES**

FOOD HANDLER CARDS AND CONSUMER ADVISORY NOT REVIEWED AT TIME OF ROUTINE INSPECTION. WILL BE REVIEWED AT RE-INSPECTION.

**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 <u>      </u>
<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 TO FACILITY / THU, PERSON IN CHARGE

Specialist: E. Uriarte Phone: (916) 531-2762

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