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| Date: | 01/29/2024 |
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Permit Holder: JASMINE BRONSON

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| FA FA0057604 | PR PR0138291 | 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.

Observations: Lacking record of food handler cards for all applicable staff. Maintain on site. Correct within 7 days.

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)

Observations: Shredded cheese in container on prep cooler cutting board at 46 F. Maintain potentially hazardous foods at/below 41 F at all times.

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)

Observations: Hand washing sink at cafe prep station lacks hot water and has weak cold water pressure. Repair pressure and provide minimum 100F to hand washing sink. Correct within 7 days. <3RD REPEAT VIOLATION>

Provide proof of correction to lawrencec@saccounty.gov. Failure to comply may result in a billable reinspection (\$268 per reinspection).

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: Bread stored in direct contact with prep cooler reach in shelves. Wrap in plastic or store in container to prevent contamination while in storage.

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.



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ESTABLISHMENT NAME: DRIP ESPRESSOPermit Holder: JASMINE BRONSON

Address: 1004 24th St

City Sacramento

Zip Code 95816

Phone (916) 893-0631

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41.PLUMBING FIXTURES AND BACKFLOW PREVENTION

Observations: Ice machine does not drain to floor sink. Correct within 30 days.

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)

44d.EMPLOYEE PERSONAL ITEMS

Observations: Employee personal backpack, clothing, and food in cafe on table near espresso bar. Store personal clothing in designated area away from food, food preparation areas, and clean utensils. Eating/drinking is not permitted in cafe prep area. Correct today.

Code Description: No person shall store clothing or personal effects in any area used for the storage and preparation of food. Lockers or other suitable facilities shall be provided and used for the orderly storage of employee clothing and other possessions. Lockers or other suitable facilities shall be located in a designated room or area where contamination of food, equipment, utensils, and single-use articles cannot occur. (114256, 114256.1.)

44e.VERMIN AND ANIMAL EXCLUSION

Observations: Two gnats observed neat hand sink in cafe. Eliminate today.

Code Description: A food facility shall at all times be constructed, equipped, and maintained as to prevent the entrance and harborage of animals, birds, and vermin, including, but not limited to, rodents and insects. Doors opening to outside air shall have a self-closing device and have no gaps greater than 1/4 inch when closed. Insect control devices shall be installed so that the devices are not located over a food or utensil handling areas. Pass-thru windows shall be of an approved size and be equipped with a self-closing device and air curtain if required. (114259, 114259.2, 114259.3)

47c.INSPECTION REPORT AVAILABILITY

Observations: Lacking copy of most recent inspection report. Maintain on site. Correct within 7 days.

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)

