



Date:	01/29/2024			
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ESTABLISHMENT NAME: DRIP ESPRESSO		Permit Holder: JASM	IINE BRONS	ON		
Address: 1004 24th St	City	Sacramento	Zip Code	95816	_ Phone	(916) 893-0631
FA FA0057604	PR PR0138291		Type of Inspection	ON		
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 violat	eframe. Violations that are cla	assified as "Major" pose ar	n immediate thr	eat to publi	ic health a	and have the

5a.HANDWASHING PROCEDURES

Observations: MAJOR VIOLATION: Employee observed using improper handwashing procedure after taking customer payment, touching touch screen POS and then preparing food with bare hands. Employee used the center compartment of 3-compartment sink to rinse hands with water but did not use soap or paper towels to dry hands. Education provided.

Code Description: Employees are required to wash their hands in the following situations: before engaging in food preparation, after touching bare skin, after using the toilet room, after coughing or sneezing, after eating, drinking, or using tobacco, after handling soiled equipment or utensils, as often as necessary during food preparation to prevent cross-contamination, when switching from working with raw to ready to eat foods, before donning gloves, before dispensing or serving food, after engaging in other activities that may contaminate hands. Hand sanitizer must be approved and shall only be applied to hands that are properly cleaned. (113952, 113953.3, 113953.4)

6.HANDWASHING FACILITIES

Observations: MAJOR VIOLATION: Only handwashing station in cafe prep area lacking paper towels. Provided napkins on counter next to sink at time of inspection at a mitigation.

MAJOR VIOLATION: Handwashing sink is not useable due to very low water pressure. Faucet handles can not turn adequately to turn water on with sufficient velocity required for handwashing. As a mitigation, center compartment of 3-compartment warewash sink may temporarily be used for handwashing until designated hand sink is repaired. Correct within 5 days. Submit proof of correction to lawrencec@saccounty.gov to avoid a reinspection and an additional fee.

MAJOR VIOLATION: Hand sink blocked by trash can placed in front of sink. Maintain hand sink unblocked and easily accessible at all times. Corrected.

MINOR VIOLATION: Hand soap in pump dispenser located on 3-compartment sink drain board does not lather easily. Replace with lathering soap within 2 days.

MINOR VIOLATION: Lacking paper towels for wall mounted dispenser in cafe prep area and in restroom. Napkins were placed next to both handwashing stations. Provide paper towels in sanitary dispenser within 3 days.

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.





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ESTABLISHMENT NAME: DRIP ESPRESSO		Permit Holder: <u>JA</u>	SMINE BRONSON
Address: 1004 24th St		city Sacramento	Zip Code <u>95816</u> Phone <u>(916) 893-063</u>
FA	PR		Type of Inspection
FA0057604	PR0138291		INSPECTION
Program Identifier			
All violations must be corrected within specified time	eframe. Violations that are	e classified as "Major" pos	and Safety Code commencing with section 7; 113700. se an immediate threat to public health and have the nce may warrant immediate closure of the food facility.

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))

14b.WAREWASHING AND SANITIZING PROCEDURES

Observations: MAJOR VIOLATION: Sanitizer in warewash station at 0 ppm quaternary ammonia. Corrected to 200 ppm 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 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))

43.RESTROOMS MAINTAINED, SUPPLIED, AND ACCESSIBLE

Observations: MAJOR VIOLATION: Lacking toilet paper in restroom. Provided at time of inspection.

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)

1a.DEMONSTRATION OF KNOWLEDGE

Observations: Only employee on duty lacked knowledge on how to set up sanitizer at proper concentration. Education provided.

Code Description: All food employees shall have adequate knowledge of, and shall be properly trained in, food safety as it relates to their assigned duties. (113947)

1b.FOOD SAFETY CERTIFICATION

Observations: Food safety certificate not available on site for review. Maintain on site today.

Code Description: Food facilities that prepare, handle, or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947.1, 113947.3)





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Address: 1004 24th St	City	Sacramento z	ip Code <u>95816</u> Phone <u>(916) 893-0631</u>
FA FA0057604	PR PR0138291		Inspection PECTION
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1c.FOOD HANDLER CARDS

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)

7.HOT AND COLD HOLDING TEMPERATURES

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)

21.HOT AND COLD WATER SUPPLY

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)

27.FOOD PROTECTED FROM CONTAMINATION

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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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)

34.WAREWASHING FACILITIES AND TESTING METHODS

Observations: Quaternary ammonia test strips could not be located at time of inspection. Maintain on site and use regularly to ensure sanitizer for wiping cloths and for dishwashing is at required concentration (200ppm or greater)

Code Description: Facilities that prepare food shall be equipped with a manual warewashing sink that has at least three compartments with two integral metal drainboards. A two compartment sink that was installed before January 1, 1996, need not be replaced when used in approved manner. Sink compartments shall be large enough to accommodate immersion of the largest equipment and utensils used. Mechanical warewashing machine shall be operated in accordance with manufacturer's specifications. Testing materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing. (113984(e), 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1,

36.EQUIPMENT STORED IN APPROVED LOCATION

Observations: Tongs for pastries stored around handle for sneeze guard/pasty lid. Relocate to clean and sanitizer surface 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 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)

40.WIPING CLOTHS STORAGE AND USE

Observations: Wiping cloth on counter measured 0 ppm sanitizer solution. Store wiping cloth in sanitizer solution for non-food contact surfaces when not actively using. Correct today.

Wiping cloth used to wipe steam wand measured 0 ppm sanitizer solution. Store wiping cloth in designated sanitizer solution (for food contact surface only) when not in use. Correct today.





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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)





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49.PERMIT REQUIREMENTS

Observations: The posted health permit is not current. Locate the current health permit and post within 7 days.

Contact the Environmental Management Department for a replacement if unable to locate: (916) 875-8440.

Code Description: A food facility shall not be open for business without a valid permit. Permit shall be posted in a conspicuous place within the food facility. (114067(b, c), 114381, 114387)

County of Sacramento - Environmental Management Department 11080 White Rock Road - Suite 200 - Rancho Cordova, CA 95670 - Telephone: 916/875-8440 - Fax: 916/875-8513 http://emd.saccounty.gov/EH



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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

Name on Food Safety Certificate	Jasmine Brown	Expiration Date	04/07/2027	
Warewash Chlorine (Cl)ppm	Quaternary Ammonia (QA) 200 ppr	n Heat°F	DDBSAppm	
Water/Hot Water Ware Sink Temp	120 °F Hand Sink Temp 100 °F	Wiping Cloth	0_ppmQA	

FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

milk / 2-door lowboy / 41F

NOTES

Report typed off site and emailed to facility.

Repeat violations may result in a reinspection. Fees may apply.

Inspector provided handouts: 1) How to Get a Green, 2) Wiping Cloths, 3) Handwashing

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.

STATUS		The person in charge is responsible for ensuring that the above mentioned facility is in compliance with all			
GF GF	REEN - Pass	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.			
🖾 YE	LLOW - Conditional Pass; Reinspection required	assessed as autionzed by current Sacramento County Code, Chapter 0.00. 100.			
D RE	ED- Closed; Suspension of permit to operate				
D Pla	acard program not applicable at this time	Accepted by	ı.		
ACTION	IS	/ locepied by			
D Ph	otographic documentation obtained	Name and T	itle: Emailed to Jasm	ine Bronson / Owne	ے r
Co Co	mpliance conference required		Emanea to oasim		
D Fo	od / equipment impounded (50)	Specialist:	C. Lawrence	Phone:	(916) 202-6058
D Fo	od safety education required; # of employees				(010) 202 0000
D Pe	rmit Suspension; facility closure required	Co-Inspecto	nr:		
	Cou		- Environmental Manageme	ent Department	

11080 White Rock Road - Suite 200 - Rancho Cordova, CA 95670 - Telephone: 916/875-8440 - Fax: 916/875-8513 http://emd.saccounty.gov/EH