



County of Sacramento

Retail Food Facility

Official Inspection Report

Date: 09/13/2019
 Time In: 10:35 am
 Time Out: 1:19 pm
 Page: 1 of 4

Facility Name: CO DO DELI Permit Holder: HUNG BA HUYNH
 Address: 6665 STOCKTON BLVD 10 City: Sacramento Zip Code: 95823 Phone (916)427-8305

CT 48.01	FA FA0006122	PR PR0007737	PE 1622	Type of Inspection: Routine
Program Identifier:				
<p>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. <i>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 <u>immediately</u>. Non-compliance may warrant immediate closure of the food facility.</i></p>				

23 VERMIN AND ANIMAL CONTAMINATION MAJOR / CLOSURE

- OBSERVATIONS:** Found vermin activity during inspection:
- one live nymph in underside of mop sink located next to back hand wash station (heavy fecal focal points in underside of mop sink)
 - one live german juvenile above hand wash station in front service area (heavy fecal focal point)
 - two live german cockroaches on side of cabinet of drinks storage
 - 5 live german cockroaches on door frame of back door (door frame has HEAVY fecal focal points)
 - 3 live german cockroaches in between back door and exterior frame (gaps in wooden part)
 - one dead german below water heater
 - one dead german cockroach on floor of dry storage shelves
 - fecal focal points on shelves above front hand wash station
 - fecal focal points on side wall adjacent to back door
 - one dead german on floor below hand wash station
 - one dead german juvenile on edge of counter next electrical outlet
 - one dead german cockroach on floor by back restroom

Cockroaches in the food preparation area constitute a threat to public health and warrant immediate closure of the establishment. In order to reopen the following action must be taken.

1. Abate cockroach infestation.
2. Have professional pest control company inspect and treat facility.
3. Have maintenance seal all vermin access points and harborage areas.
4. Inspect food for signs of contamination. Discard all contaminated food.
5. **CLEAN AND SANITIZE ALL FOOD CONTACT SURFACES.**
6. Remove all grease and food build up from equipment, shelving, and floors.
7. Call for reinspection at (916)875-8440 attn: Lili Hernandez
8. Pass reinspection.

NOTICE OF TEMPORARY SUSPENSION OF HEALTH PERMIT AND IMMEDIATE CLOSURE OF FOOD FACILITY

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states "If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."
 or which this action is taken and associated sections of the Health and Safety Code (H&SC) are as follows:

Section 114259.1 H&SC: Food is subject to contamination from vermin.

You have the right to make a written request for a hearing to the Environmental Health Division located at 10590 Armstrong Ste B., Mather, CA 95655, within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations



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have been corrected, you must call Environmental Health for a reinspection to reinstate the permit to operate. Phone: (916) 875-8440.

Supervisor Consulted M. Barcellos

CODE DESCRIPTION: A food facility shall at all times be equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin, including, but not limited to rodents and insects. (114259, 114259.1, 114259.4, 114259.5)

For more information on this violation please watch the following Food Safety video:

[English](#) [Cantonese](#) [Spanish](#) [Vietnamese](#)

21 HOT AND COLD WATER SUPPLY

OBSERVATIONS: Leak at preparation sink. Repair within 7 days.

Observed hot water at restroom hand sink at 74F. Repair/adjust to provide 120F or higher at warewash sinks or 100F or higher at handsinks. Correct within 24 hours.

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 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), 114101(d), 114189, 114192, 114192.1, 114195)

27 FOOD PROTECTED FROM CONTAMINATION

OBSERVATIONS: Raw meat stored above ready to eat product in refrigerator located on back. Correct immediately.

Frozen chicken stored above precooked items. Store according to final cooking temperature. Correct today.

Food items in reach in portion of prep cooler lacked cover when not in use. Ensure to cover to prevent contamination. 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. Open-air barbecues shall be separated from public access. (113984 (a-f), 113986, 114060, 114067, 114069, 114077, 114089.1 (c), 114143 (c-e))

33 NONFOOD-CONTACT SURFACES CLEAN

OBSERVATIONS: The following areas need to be cleaned:

- ceiling panels in kitchen area and in dry storage area have heavy grease accumulation
- walls have grease accumulation
- **HEAVY GREASE ACCUMULATION BEHIND GREASE TRAP**
- grease accumulation on floor below cooking equipment
- food debris accumulation floors below dry storage shelves and in various areas through out out facility
- wire shelving for spices have grease accumulation
- dishwasher has food debris accumulation

Clean today.



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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)

38 VENTILATION AND LIGHTING

OBSERVATIONS: Grease accumulation on hood filters.

CODE DESCRIPTION: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by health and building department. Canopy-type hoods shall extend six inches beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, air shaft, or light-switch activated exhaust fan. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)

45 FLOOR, WALL, AND CEILING FINISHES

OBSERVATIONS: Damaged tile and missing grout located below preparation sink. Correct within 3 days.

Missing seal of flashing behind cooks line. Seal within 3 days.

Various areas of back door has raw wood. Seal wood within 5 days.

Missing tile in back wall of kitchen. Correct within 3 days.

CODE DESCRIPTION: Food facilities shall be fully enclosed in a building consisting of permanent floors, walls, and an overhead structure that meets minimum standards. The walls and ceiling shall be smooth, durable, nonabsorbent, and easily cleanable. Flooring and base coving shall be smooth, durable, and made of approved nonabsorbent material that is easily cleanable. Floor surfaces shall be covered at the juncture of the floor and wall with a 3/8 inch minimum radius and shall extend up the wall at least 4 inches. (114143 (d), 114266, 114268, 114268.1, 114271, 114272)

49 PERMIT REQUIREMENTS

OBSERVATIONS: Permit posted is expired. Provide within 7 days.

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)

