



# County of Sacramento

## Retail Food Facility

### Official Inspection Report

Date: 10/03/2019  
 Time In: 9:45 am  
 Time Out: 11:45 am  
 Page: 1 of 2

Facility Name: FIREHOUSE THE Permit Holder: SACRAMENTO #3 INC  
 Address: 1112 2ND ST City: Sacramento Zip Code: 95814 Phone (916)442-4772

CT 07.00	FA FA0001204	PR PR0001256	PE 1621	Type of Inspection: Reinspection
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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.*

**# 23 VERMIN AND ANIMAL CONTAMINATION MAJOR**

**OBSERVATIONS: OBSERVED 2 LIVE GERMAN COCKROACHES BEHIND PIPING IN SALAD/DESSERT PREP AREA. EMPLOYEE FLUSHED AREA WITH WATER HOSE AND ELIMINATED 2 GERMAN COCKROACHES.**

**1 LIVE NYMPH GERMAN COCKROACH IN BASEMENT NEXT TO GREASE TRAP. EMPLOYEE ELIMINATED THE NYMPH.**

**REINSPECTION WILL BE CONDUCTED ON 10/7/19 TO VERIFY THAT COCKROACH INFESTATION HAS BEEN ELIMINATED.**

**HUNDREDS OF DEAD GERMAN COCKROACHES IN BASEMENT WITH NO FOOD STORAGE. ALL DEAD GERMAN COCKROACHES NEED TO BE REMOVED FROM FACILITY IMMEDIATELY. FACILITY MUST REMOVE ALL DEAD COCKROACHES IMMEDIATELY.**

**NOTE:  
 INFORM PEST CONTROL OF POSSIBLE HARBORAGE AND BREEDING AREA OF GERMAN COCKROACHES NEXT TO GREASE TRAP IN BASEMENT**

**REFER TO NOTE SECTION BELOW FOR PROHIBITED USE OF SALAD/DESSERT PREP AREA.**

**CONSULTED WITH MARK BARCELLOS AND KELLY MCCOY**

*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](#)



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#### OVERALL INSPECTION COMMENTS

#### OBSERVATIONS

<b>Name on Food Safety Certificate</b>	<b>Expiration Date</b>
<b>Warewash</b> Chlorine (Cl) _____ ppm    Quaternary Ammonia (QA) _____ ppm    Heat _____ ° F    Iodine _____ ppm <b>Water/Hot Water</b> Ware Sink Temp _____ ° F    Hand Sink Temp _____ ° F <b>Wiping Cloth</b> _____ ppm Cl	

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

No Temperature Data Reported

#### NOTES

REINSPECTION CONDUCTED DUE TO CLOSURE FOR COCKROACH INFESTATION ON 10/2/19. OBSERVED 2 LIVE GERMAN COCKROACHES BEHIND PIPING IN SALAD/DESSERT PREP AREA. EMPLOYEE FLUSHED AREA WITH WATER HOSE AND ELIMINATED 2 GERMAN COCKROACHES. FACILITY'S HEALTH PERMIT IS REINSTATED AND FOOD PREPARATION CAN BEGIN IN ALL AREAS EXCEPT FOR THE SALAD/DESSERT PREP AREA. THIS AREA IS NOT TO BE USED UNTIL REINSPECTION IS COMPLETED AND PASSED.

ALL STRUCTURAL ISSUES HAVE BEEN CORRECTED EXCEPT FOR FRP BEHIND AUTOMATIC DISHWASHING MACHINE AND METAL PLATE FOR PIPING IN SALAD/DESSERT PREP AREA. THESE TWO STRUCTURAL ISSUES NEED TO BE REPAIRED BY 10/7/19.

A REINSPECTION IS GOING TO BE CONDUCTED ON 10/7/19 TO VERIFY THAT COCKROACH INFESTATION HAS BEEN ELIMINATED.

CONSULTED WITH MARK BARCELLOS AND KELLY MCCOY

<b>STATUS</b>
<input checked="" type="checkbox"/> GREEN - Pass
<input 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 _____
<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: LLOYD HARVEGO / OWNER  
 Specialist: C. Lee Phone: (916)875-8451  
 Co-Inspector: \_\_\_\_\_