



County of Sacramento

Retail Food Facility

Official Inspection Report

Date: 10/02/2019
 Time In: 10:00 am
 Time Out: 12:30 pm
 Page: 1 of 5

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

CT	FA	PR	PE	Type of Inspection:
07.00	FA0001204	PR0001256	1621	Routine

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 / CLOSURE

OBSERVATIONS: OBSERVED 15 LIVE GERMAN COCKROACHES AND 3 OOTHECA (EGG SAC) IN THE FOLLOWING LOCATIONS:

- 1 ADULT AND 1 NYMPH AT END OF WAREWASHING AREA
- 2 BEHIND PREP SINK OF SALAD PREP AREA
- 1 BEHIND ICE CREAM FREEZER
- 1 IN GAP AT RUBBER TOP SET COVE BASE BY WALK IN REFRIGERATOR
- 2 IN GAP BY PIPE GOING IN TO RUBBER TOP SET COVE BASE IN BAKERY PREP ROOM
- 7 NYMPH ON WALL IN ICE MACHINE ROOM
- 2 OOTHECA DOWNSTAIRS IN MAINTENANCE AREA
- 1 OOTHECA NEXT TO FLOOR SINK AND HANDSINK IN MAIN KITCHEN

DUE TO COCKROACH INFESTATION, FACILITY IS CLOSED AND HEALTH PERMIT IS TEMPORARILY SUSPENDED. FACILITY IS PROHIBITED FROM PREPARING AND SELLING FOOD.

THE FOLLOWING MUST BE COMPLETED BEFORE A REINSPECTION CAN BE CONDUCTED:

- CALL PEST CONTROL FOR SERVICE
- SEAL ALL GAPS, HOLES, AND CRACKS
- REMOVE ALL DEAD COCKROACHES
- CLEAN AND SANITIZE ENTIRE KITCHEN

WHEN FACILITY IS FREE OF COCKROACH INFESTATION AND THE AFOREMENTIONED ITEMS COMPLETED CALL CODY LEE AT 875-8451 FOR A 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."

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

Supervisor Consulted: **MARK BARCELLOS**



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MINOR VIOLATION

32 DEAD COCKROACHES FOUND IN THE FOLLOWING LOCATIONS:

- 20 DOWNSTAIRS IN MAINTENANCE AREA,
 - 5 IN VARIOUS LOCATIONS IN MAIN KITCHEN
 - 7 IN COURTYARD BAR
- CLEAN AND SANITIZE AREAS.**

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](#)

14a FOOD CONTACT SURFACES CLEANED AND SANITIZED

OBSERVATIONS: OLD FOOD RESIDUE BUILD UP ON MEAT SLICER THAT WAS STORED INSIDE DRY STORAGE ROOM. PROPERLY CLEAN AND SANITIZE TODAY.

CODE DESCRIPTION: Food contact surfaces, utensils, and equipment shall be cleaned and sanitized at the following times: before each use with different type of raw food of animal origin, when changing from raw food to ready to eat food, between uses with raw produce and potentially hazardous food, before using a thermometer, any time during the operation when contamination may have occurred. Food-contact surfaces and utensils shall be clean to sight and touch. (114113, 114115, 114117, 114125(b), 114141)

30b FOOD CONTAINERS LABELED

OBSERVATIONS: FOUND ABOUT FIVE UNLABELED CONTAINERS WITH DRY FOOD ITEMS STORED AT SALAD PREP AREA. LABEL WITHIN 2 DAYS.

CODE DESCRIPTION: Containers holding food or food ingredients that are removed from their original packaging shall be identified with the common name of the food. (114051)

33 NONFOOD-CONTACT SURFACES CLEAN

OBSERVATIONS: OLD FOOD DEBRIS BUILD UP ON THE BOTTOM OF A CABINET STORING COFFEE MUGS AT BEVERAGE PREP AREA.

OLD FOOD CAKED INSIDE DETERIORATED 3-DOOR COOLER GASKETS OF SALAD PREP AREA.

DUST BUILD UP ON SHELF STORING TURBOFAN OVEN AND NEAR CHEST TYPE FREEZER STORING ICE CREAM THAT IS LOCATED AGAINST THE WALL AT SALAD PREP AREA.

OLD FOOD RESIDUE BUILD UP INSIDE OPENINGS THAT ARE LOCATED BETWEEN WALL AND DETACHED COVE BASE, AND NEAR FLOOR SINKS AT SALAD PREP AREA.

MOLD LIKE RESIDUE BUILD UP ON METRO SHELVES AND MILK CRATES STORING DAIRY AND PRODUCE AT WALK-IN COOLER. CLEAN AND MAINTAIN 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)

35 EQUIPMENT APPROVED AND MAINTAINED

OBSERVATIONS: OBSERVED TWO DETERIORATED DOOR GASKETS OF 3-DOOR COOLER OF SALAD PREP AREA. GASKET FOR STAND REFRIGERATOR IS DETERIORATED. PROVIDE NEW GASKET IN 14 DAYS. CORRECT AS REQUIRED WITHIN 14 DAYS.

BROKEN CONTAINER STORING TOMATOES AT SALAD PREP AREA. ALSO, OBSERVED BROKEN/CHIPPED LID OF SALAD MIX STORAGE COOLER. ALL EQUIPMENT SHALL BE IN GOOD CONDITION. REPLACE WITHIN 7 DAYS.

CODE DESCRIPTION: Utensils and equipment shall be kept fully operative and in good repair. All new and replacement equipment shall be properly installed and be certified by NSF, UL Sanitation, or ETL Sanitation. Facilities that wash, rinse, soak, thaw, or similarly prepare foods shall be provided with a approved food preparation sink. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced or replaced if they can no longer be effectively cleaned and sanitized. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114130.6, 114132, 114133, 114137, 114139, 114153, 114163, 114165, 114169, 114175, 114177, 114180)

36 EQUIPMENT STORED IN APPROVED LOCATION

OBSERVATIONS: 3 KNIVES STORED IN BETWEEN TWO PREP TABLES IN FOOD PREP AREA. STORE IN SANITARY MANNER IMMEDIATELY

UNSECURED FIRE EXTINGUISHER STORED ON TOP OF A MILK CRATE LOCATED NEXT TO WALK-IN COOLER. ALL PRESSURIZED CONTAINERS/CYLINDERS SHALL BE SECURED TO RIGID STRUCTURE AS REQUIRED. CORRECT WITHIN 7 DAYS.

SEVERAL UNCLEAN KNIVES STORED INSIDE KNIFE HOLDER THAT IS LOCATED AT SALAD PREP AREA. CLEAN KNIVES AND KNIFE HOLDER 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, 114121, 114161, 114172, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5)

41 PLUMBING FIXTURES AND BACKFLOW PREVENTION

OBSERVATIONS: PAN USED TO PROP UP PLUMBING IN DISHWASHING AREA. REPAIR PLUMBING IN 14 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)



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45 FLOOR, WALL, AND CEILING FINISHES

OBSERVATIONS: TAPE FOUND ON FLOOR AND WALL IN WALK WAY OF KITCHEN AND ALSO AT END OF WAREWASH AREA. TAPE ON WALLS WERE REMOVED. REMOVE FLOOR TAPE IMMEDIATELY.

**FRP COMING OFF WALL IN THE FOLLOWING LOCATIONS:
 -BEHIND DISHWASHER**

FLOORING WARPING AROUND BOTH SINKS AT SALAD PREP AREA (BENEATH OVEN AND BENEATH 2-COMP PREP SINK).

COVING OBSERVED DETACHING FROM THE WALL AND CREATING GAP BETWEEN COVE BASE SEALER AND WALL BENEATH 2-COMP PREP SINK, BELOW WARMER UNIT THAT IS LOCATED AT KITCHEN ENTRY

AREA (NEAR SALAD COOLER), NEAR WALK-IN COOLER, NEAR 2-DOOR UPRIGHT COOLER THAT IS LOCATED BY THE OVEN, AND BENEATH PREP SINK AT BAKERY PREP AREA.

OBSERVED MULTIPLE OPENINGS/GAPS/HOLES IN WALL AT BAKERY PREP AREA, AT SALAD PREP AREA BENEATH 2-COMP PREP SINK, BEHIND CHEST TYPE FREEZER STORING ICE CREAM, NEXT TO MAIN KITCHEN AREA, NEAR FLOOR AT BEVERAGE PREP AREA BETWEEN TWO SHELVES, AT DRY STORAGE ROOM, ETC. INSPECT FACILITY FOR OPENINGS/HOLES/ GAPS AND SEAL AS REQUIRED.

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)



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OVERALL INSPECTION COMMENTS

OBSERVATIONS

Name on Food Safety Certificate MATTHEW SATO Expiration Date 11/19/2021

Warewash Chlorine (Cl) _____ ppm Quaternary Ammonia (QA) _____ ppm Heat _____ ° F Iodine _____ ppm
 Water/Hot Water Ware Sink Temp 123 ° F Hand Sink Temp 100 ° F Wiping Cloth _____ ppm Cl

FOOD ITEM / LOCATION / TEMP ° F DOCUMENTATION

salmon / stand up refrigerator / 41.00 °F


NOTES

OBSERVED COMMERCIAL VACUUM SEALED PACKAGES WITH RAW SEAFOOD THAWING INSIDE 3-DOOR REACH-IN COOLER. IN ORDER TO AVOID A SUBSTANTIAL CLOSTRIDIUM BOTULINUM RISK, FROZEN FISH IN REDUCED OXYGEN PACKAGING (VACUUM SEALED) SHOULD BE REMOVED FROM PACKAGING PRIOR TO THAWING, OR IMMEDIATELY AFTER THAWING IS COMPLETED (41F).

ENSURE ALL EMPLOYEE'S THAT BRING PERSONAL KNIVES TO WORK, CLEAN THEM AS REQUIRED PRIOR TO USING FOR FOOD PREPARATION.

STATUS
<input type="checkbox"/> GREEN - Pass
<input type="checkbox"/> YELLOW - Conditional Pass; Reinspection required
<input checked="" type="checkbox"/> RED- Closed; Suspension of permit to operate
<input type="checkbox"/> Placard program not applicable at this time
ACTIONS
<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 checked="" 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: MATT SATO / SOUS CHEF
 Specialist: C. Lee Phone: (916)875-8451
 Co-Inspector: E. Drobenyuk