



County of Sacramento

Retail Food Facility

Official Inspection Report

Date: 02/21/2023
Time In: 1:05 pm
Time Out: 2:10 pm
Page: 1 of 3

Facility Name: FUKUMI Permit Holder: FUKUMI, INC.
Address: 5410 SUNRISE BLVD UNIT #2 City: Citrus Heights Zip Code: 95610 Phone (916)474-0677

CT	FA	PR	PE	Type of Inspection:
81.39	FA0051479	PR0115199	1622	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.

6 HANDWASHING FACILITIES MAJOR

OBSERVATIONS: - Hand wash sink is used for dirty dish storage completely blocking hand wash station inside back room near 3 compartment sink.
- Soap not available at hand wash station by 3 compartment sink.

ALL HAND WASH STATIONS MUST BE FULLY ACCESSIBLE AND SUPPLIED WITH SOAP AND PAPER TOWELS AT ALL TIMES. CORRECTED DURING INSPECTION.

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 barbecues. 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))

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

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

8 TIME AS A PUBLIC HEALTH CONTROL MAJOR

OBSERVATIONS: Facility uses time as a public health control (TPHC) for some food items used during lunch rush. A pan of cooked pork is observed on the counter at 91F and no time log is available. Voluntarily discarded during inspection.

CODE DESCRIPTION: When time as a public health control is used, the following procedures shall be observed: food items shall be marked to indicate four hours past the time when the food was removed from temperature control, food shall be served or discarded within the four-hour time limit, written procedures for food that was prepared, cooked, and refrigerated before time as a public health control was used, shall be maintained at the food facility and be made available to the enforcement agency upon request. (114000)

7 HOT AND COLD HOLDING TEMPERATURES

OBSERVATIONS: A pan of bean sprouts stored above inserts at food prep line measured at 45F. Keep refrigerated at/below 41F at all times. Corrected immediately.

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)

40 WIPING CLOTHS STORAGE AND USE

OBSERVATIONS: Wiping towels sanitizing solution bucket measured at 0 ppm at food prep line. Corrected during inspection.



County of Sacramento

Retail Food Facility

Official Inspection Report

Date: 02/21/2023
Time In: 1:05 pm
Time Out: 2:10 pm
Page: 2 of 3

Facility Name: FUKUMI Permit Holder: FUKUMI, INC.
Address: 5410 SUNRISE BLVD UNIT #2 City: Citrus Heights Zip Code: 95610 Phone (916)474-0677

CT 81.39	FA FA0051479	PR PR0115199	PE 1622	Type of Inspection: 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 <u>immediately</u> . Non-compliance may warrant immediate closure of the food facility.				

CODE DESCRIPTION: Wiping cloths used to clean food and nonfood-contact surfaces shall be used only once unless kept in clean water with a sanitizer solution of 100 ppm available chlorine or 200 ppm quaternary ammonium. Sponges shall not be used on food-contact surfaces. Except for fabric implements, linen shall not be used in contact with food. Clean linen shall be free of food residue and other soiling matter. Adequate space shall be provided for the storage of clean linens. (114135, 114185, 114185.1, 114185.2, 114185.3, 114185.3, 114185.3, 114185.4, 114185.5)

41 PLUMBING FIXTURES AND BACKFLOW PREVENTION

OBSERVATIONS: Observed hand sink faucet leaking at food prep line. Repair within 7 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)

OVERALL INSPECTION COMMENTS

OBSERVATIONS

Name on Food Safety Certificate Ryann Struk Expiration Date 04/09/2027
Warewash Chlorine (Cl) 50 ppm Quaternary Ammonia (QA) ppm Heat 122 ° F DDBSA ppm
Water/Hot Water Ware Sink Temp 122 ° F Hand Sink Temp 100 ° F Wiping Cloth 0 ppm Cl

FOOD ITEM / LOCATION / TEMP ° F DOCUMENTATION

ambient / reach in / 40.00 °F corn / cold top / 40.00 °F
sprout / walk in / 39.00 °F noodles / cold top / 40.00 °F

NOTES

Routine inspection that 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.



County of Sacramento

Retail Food Facility

Official Inspection Report

Date: 02/21/2023
Time In: 1:05 pm
Time Out: 2:10 pm
Page: 3 of 3

Facility Name: FUKUMI Permit Holder: FUKUMI, INC.
Address: 5410 SUNRISE BLVD UNIT #2 City: Citrus Heights Zip Code: 95610 Phone (916)474-0677

CT	FA	PR	PE	Type of Inspection:
81.39	FA0051479	PR0115199	1622	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.

STATUS
<input type="checkbox"/> GREEN - Pass
<input checked="" 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
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 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: Sent via email to Ryann Struk / Manager

Specialist: J. Terefe Phone: (916)591-0057

Co-Inspector: _____