

Facility Name: <u>Partola Frosty</u>		Phone Number	PR ID # <u>240</u>
Facility Site Address: <u>281 W. Sierra</u>		City: <u>Partola</u> Zip: <u>96122</u>	Type of Inspection: <u>Kitchen</u>
Permit # <u>25-207</u>	Exp Date: <u>4/26/26</u>	Permit Holder: <u>Munpreet Kahlon</u>	

In	N/O-N/A	COS	MAJ	OUT
DEMONSTRATION OF KNOWLEDGE				
✓				
1. Demonstration of knowledge; food safety certification				
Food Safety Cert Name: <u>Aristetha Silva</u>		Exp. Date <u>7/3/29</u>		
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
✓				
2. Communicable disease; reporting, restrictions & exclusions				
✓				
3. No discharge from eyes, nose, and mouth				
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
✓				
5. Hands clean and properly washed; gloves used properly				
6. Adequate handwashing facilities supplied & accessible <u>need hand soap and towel</u>				
TIME AND TEMPERATURE RELATIONSHIPS				
✓				✓
7. Proper hot and cold holding temperatures				
✓				
8. Time as a public health control; procedures & records				
✓				
9. Proper cooling methods				
✓				
10. Proper cooking time & temperatures				
✓				
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
✓				
12. Returned and re-service of food				
✓				
13. Food in good condition, safe and unadulterated				
✓				
14. Food contact surfaces: clean and sanitized <u>Chlorine 100 ppm</u>				

In	N/O-N/A	COS	MAJ	OUT
FOOD FROM APPROVED SOURCES				
✓				
15. Food obtained from approved source				
✓				
16. Compliance with shell stock tags, condition, display				
✓				
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
✓				
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
CONSUMER ADVISORY				
✓				
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
✓				
20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
WATER/HOT WATER				
21. Hot and cold water available Temp <u>115</u> F				
LIQUID WASTE DISPOSAL				
✓				
22. Sewage and wastewater properly disposed				
VERMIN				
✓				
23. No rodents, insects, birds, or animals				

SUPERVISION		OUT
24. Person in charge present and performs duties		
PERSONAL CLEANLINESS		
25. Personal cleanliness and hair restraints		
GENERAL FOOD SAFETY REQUIREMENTS		
26. Approved thawing methods used, frozen food		
27. Food separated and protected		
28. Washing fruits and vegetables		
29. Toxic substances properly identified, stored, used		
FOOD STORAGE/ DISPLAY/ SERVICE		
30. Food storage; food storage containers identified		
31. Consumer self-service		
32. Food properly labeled & honestly presented		
EQUIPMENT/ UTENSILS/ LINENS		
33. Nonfood contact surfaces clean		
34. Warewashing facilities: installed, maintained, used; test strips		
35. Equipment/ Utensils approved; installed; clean; good repair, capacity		
36. Equipment, utensils and linens: storage and use		
37. Vending machines		
38. Adequate ventilation and lighting; designated areas, use		

		OUT
39. Thermometers provided and accurate		
40. Wiping cloths: properly used and stored		
PHYSICAL FACILITIES		
41. Plumbing: proper backflow devices		✓
42. Garbage and refuse properly disposed; facilities maintained		
43. Toilet facilities: properly constructed, supplied, cleaned		
44. Premises; personal/cleaning items; vermin-proofing		✓
PERMANENT FOOD FACILITIES		
45. Floor, walls and ceilings: built, maintained, and clean		
46. No unapproved private homes/ living or sleeping quarters		
SIGNS/ REQUIREMENTS		
47. Signs posted; last inspection report available		
COMPLIANCE & ENFORCEMENT		
48. Plan Review		
49. Permits Available		
50. Impoundment		
51. Permit Suspension		
52. SB1383 Food Diversion Program		
➤ Written contract with food recovery organizations		
➤ Monthly edible foods donation records		

Received by (Print)	Milovan Rozic	Title
Received by (Signature)	Milovan Rozic	
Specialist (Print)	Mara Salmer	Specialist (Signature)
	Mara Salmer	Re-inspection Date:
		next time

Received by (Signature) Milovan Poon

Facility Name:

Partola Frosty

FA ID #

240

Pg

2 of 2

Date of Inspection:

4/30/25

OBSERVATIONS AND CORRECTIVE ACTIONS

- #21 3-compartment sink observed at 115°F below 120°F. Corrected on site.
- #41 Backflow preventer needed on cold water faucet in mop sink.
- #44 • Screen needed in side service window.
• Side door to storage room has a gap at top. Please install a new door seal.
- #6 Hand soap needed at front handwashing sink
- #7 Front refrigerator next to side service window observed at 54-60°F. Remove PH Foods to back refrigerator and service this one to stay at or below 41°F to be in compliance.
(PH Foods relocated to back refrigerator. Corrected on site.)

60 days Manager Cert required
30 days Food Handler Certs required

Received by (Print)

Miguel Roszigue

Title

Received by (Signature)

Mig Ros

Specialist (Print)

Mam Schmitt

Specialist (Signature)

Mam Schmitt

Re-inspection Date:

next routine