Facility was issued a score of 85 (PASS) during a routine inspection conducted on 11/29/2023.

Major/minor violations (Critical Risk Factors) directly relate to the transmission of foodborne illness. The presence of a major violation poses a health hazard and warrants immediate correction and may require closure of the food facility. These violations are numbered 1-23.

General Retail Practice violation means a violation of an approved practice that does not pose an imminent health hazard, but does warrant correction. These violations are numbered 24-48

— Muzna Rauf

**Employee Health, Hygiene, & Knowledge**

1a. Demonstration of knowledge

| Public Comments: | No violations observed at the time of the inspection. |
| Inspector:       | Muzna Rauf                                         |
| Status:          | Compliant                                          |

1b. Food safety certification

| Public Comments: | Food Safety Certification Name: Ronnie Persons Jr  |
| Inspector:       | Muzna Rauf                                          |
| Expiration Date: | 5/19/26                                             |
| Status:          | Compliant                                           |
2. Communicable disease; reporting, restrictions & exclusions

- Public Comments: No violations observed at the time of the inspection.
- Inspector: Muzna Rauf
- Status: Compliant

3. No discharge from eyes, nose, and mouth

- Public Comments: No violations observed at the time of the inspection.
- Inspector: Muzna Rauf
- Status: Compliant

4. Proper eating, drinking, or tobacco use

- Public Comments: No violations observed at the time of the inspection.
- Inspector: Muzna Rauf
- Status: Compliant

5. Hands clean and properly washed; proper glove use

- Public Comments: No violations observed at the time of the inspection.
- Inspector: Muzna Rauf
- Status: Compliant

6. Adequate hand washing facilities: supplied and accessible
Public Comments: Observed the following at the handwash sink located adjacent to the Kosher 3-compartment warewash sink located in the basement:
1) Access to handwash sink obstructed with crates, boxes of halal chicken, and plastic roll placed in front of it.
2) Two cartons of Silk milk placed inside the handwash sink.
3) Empty plastic cup and open can of tea drink placed on top of the handwash sink.

Action Plan: California Retail Food Code §113953.1(a) A handwashing facility shall be clean, unobstructed, and accessible at all times for employee use.

California Retail Food Code §113953.1(b) A handwashing facility shall not be used for purposes other than handwashing.

Tags: Minor Violation (2 points)
Inspector: Muzna Rauf
Status: Not Resolved

Images:

Time & Temperature Relationship * 1

7. Proper hot and cold holding temperatures
Public Comments: Observed the following at the Kosher station:
1) Temperature of sliced tomatoes measured at 43 degrees F inside stainless steel pan at the servery.
2) Temperature of tuna salad measured at 45.8 degrees F inside stainless steel pan at the servery.
3) Temperature of egg salad measured at 46 degrees F inside stainless steel pan at the servery.

Ambient air of cooler measured at 41 degrees F and below.

Instructed person in charge to have all food items prepped early and then cooled in the refrigerator to 41 degrees F and below before placing them in the pans for serving.

Action Plan: California Retail Food Code §113996. (a) Except during preparation, cooking, cooling, transportation to or from a retail food facility for a period of less than 30 minutes, or when time is used as the public health control as specified under Section 114000, or as otherwise provided in this section, potentially hazardous food shall be maintained at or above 135°F, or at or below 41°F.

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf
Status: Not Resolved

8. Time as public health control; procedures and records

Public Comments: No violations observed at the time of the inspection.
Inspector: Muzna Rauf
Status: Compliant

9. Proper cooling methods

Public Comments:
Inspector: Muzna Rauf
Status: N/O

10. Proper cooking time and temperature
Protection from Contamination

11. Proper reheating procedures for hot holding
   Public Comments: No violations observed at the time of the inspection.
   Inspector: Muzna Rauf
   Status: Compliant

12. Returned and re-service of food
   Public Comments: No violations observed at the time of the inspection.
   Inspector: Muzna Rauf
   Status: Compliant

13. Food in good condition; safe and unadulterated
   Public Comments: No violations observed at the time of the inspection.
   Inspector: Muzna Rauf
   Status: Compliant

14. Food contact surface; clean and sanitized
Public Comments: Observed the following:
1) Multiple deteriorated and black/yellow discolored cutting board stored with clean boards on the rack inside the kitchen.
2) Clean kitchen utensils being stored inside a dirty black trash bin located next to the Grainger vending machine. Utensils are in contact with the tiled wall.

Action Plan: California Retail Food Code §114097. All food contact surfaces shall be clean and sanitized at all times.

California Retail Food Code §114117. All equipment and/or utensils in contact with potentially hazardous foods shall be cleaned and sanitized at least once every 4 hours.

California Retail Food Code §114099.6. Manual chemical sanitization shall only take place in one of three ways:
1. Equipment and utensils shall be in contact with a chlorine solution at 100ppm for a minimum of 30 seconds.
2. Equipment and utensils shall be in contact with an iodine solution at 25ppm for a minimum of 60 seconds.
3. Equipment and utensils shall be in contact with a quaternary ammonia solution at 200ppm for a minimum of 60 seconds.

Correct immediately.

Tags: Major Violation (4 points)
Inspector: Muzna Rauf
Status: Not Resolved

Food From Approved Sources *

15. Food obtained from approved source
Public Comments: No violations observed at the time of the inspection.
Inspector: Muzna Rauf
Status: Compliant

16. Compliance with shell stock tags, conditions, display
17. Compliance with Gulf Oyster Regulations

18. Compliance with variance, specialized process & HACCP

19. Consumer advisory provided for raw/undercooked food

20. License health care facilities/public and private schools: prohibited food not offered

21 a. Hot water available
General Retail Factors

21 b. Water available

Public Comments: No violations observed at the time of the inspection.
Inspector: Muzna Rauf
Status: Compliant

22. Sewage and wastewater properly disposed

Public Comments: No violations observed at the time of the inspection.
Inspector: Muzna Rauf
Status: Compliant

23. No insect, rodent, birds or animals present

Public Comments: No violations observed at the time of the inspection.
Inspector: Muzna Rauf
Status: Compliant

24. Person in charge present and performs duties

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

25. Personal cleanliness and hair restraints
26. Approved thawing methods used, frozen food

27. Food separated and protected

28. Washing fruits and vegetables

29. Toxic substances properly identified, stored and used

Action Plan:

- California Retail Food Code §114254.2. (a) Poisonous or toxic materials shall be stored or displayed so they can not contaminate food, equipment, utensils, linens, and single-use articles by separating the poisonous or toxic materials by spacing or partitioning and locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-use articles.
- (b) Equipment and utensil cleaners and sanitizers may be stored in warewashing areas for availability and convenience if the materials are stored to prevent contamination of food, equipment, utensils, linens, and single-use articles.

Tags: General Retail Violation (1 point)

30. Food storage; food storage containers identified
31. Consumer self service

32. Food properly labeled and honestly presented

33. Nonfood-contact surfaces clean

34. Warewash facilities: installed, maintained, used; test equipment

35. Equipment/utensils approved; installed; good repair; capacity
Public Comments: Observed the following:
1) Non-functioning pilot light for one of the wok stoves at the Kosher station.
2) Torn door gasket to walk-in freezer L96 door located in the basement.
3) Accumulation of ice along the door panel of the walk-in freezer which is preventing the door from properly closing.
4) Heavy accumulation of ice on the ceiling, and on boxes inside the walk-in freezer 55DA.
5) Multiple deteriorated and black/yellow discolored cutting board stored with clean boards on the rack inside the kitchen.

Action Plan: California Retail Food Code §114175. Equipment and utensils shall be kept clean, fully operative, and in good repair. Equipment must be repaired and in use or removed from the facility. Correct within 2 weeks.
California Retail Food Code §114130.3 & 114177. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced. Correct within 1 week.

Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved
Incident Attachments:
Images:

36. Equipment, utensils and linens: storage and use
Observed clean kitchen utensils being stored inside a dirty black trash bin located next to the Grainger vending machine.

**Public Comments:**
California Retail Food Code §114178. Cleaned equipment and utensils, laundered linens, and single-use articles shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination, and at least six inches above the floor. Correct Immediately.

California Retail Food Code §114161 & 114179. Equipment and utensils shall be stored in approved, designated equipment/utensil storage areas only. Correct Immediately.

**Action Plan:**
General Retail Violation (1 point)

**Tags:**
General Retail Violation (1 point)

**Inspector:**
Muzna Rauf

**Status:**
Not Resolved

**Incident Attachments:**

**37. Vending machines**

**Public Comments:**

**Inspector:**
Muzna Rauf

**Status:**
N/A

**38. Adequate ventilation and lighting; designated areas, use**
Observed the following:
1) Non-functioning light inside the walk-in refrigerator L94 located in the basement.
2) Heavy accumulation of grease on the hood surface, and hood filters located above the oven and stove tops.

Action Plan: California Retail Food Code §114252. In every room and area in which any food is prepared, manufactured, processed, or prepackaged, or in which equipment or utensils are cleaned, sufficient natural or artificial lighting shall be provided. Correct within 1 week.

California Retail Food Code §114149.2. All mechanical intake and exhaust air ducts shall be clean and filters shall be routinely changed to prevent the contamination of food. Correct within 2 weeks.

Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

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39. Thermometers provided and accurate

Public Comments: Missing thermometer inside the Trautsen cooler located at the Kosher station.

Action Plan: California Retail Food Code §114157. Readily visible, accurate, easy to read thermometers shall be provided in all refrigeration units containing potentially hazardous foods at all times. Correct within 24 hours.

Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

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40. Wiping cloths; properly used and stored
Observed multiple soiled wiping cloths stored on top of the food prep counters inside the kitchen.

Action Plan:
- California Retail Food Code §114185.1(b). All wiping cloths used repeatedly prior to laundering shall be stored in an approved sanitizing solution when not in use. Correct Immediately.
- California Retail Food Code §114185.1(e). Working containers of sanitizing solutions for storage of in-use wiping cloths shall be used in a manner to prevent contamination of food, equipment, utensils, linens, or single-use articles.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf
Status: Not Resolved

41. Plumbing; fixtures, backflow devices, drainage

Public Comments: Muzna Rauf
Inspector: Muzna Rauf
Status: Compliant

42. Garbage and refuse properly disposed; facilities maintained

Public Comments: Muzna Rauf
Inspector: Muzna Rauf
Status: Compliant

43. Toilet facilities: properly constructed, supplied, cleaned

Public Comments: Muzna Rauf
Inspector: Muzna Rauf
Status: Compliant

44. Premises; personal/cleaning items; vermin proofing

Public Comments: Muzna Rauf
Inspector: Muzna Rauf
Status: Compliant

45. Floors, walls and ceiling: properly built, maintained and clean
Public Comments: Observed the following:
1) Heavy accumulation of water on the floor next to the men's locker room located in the basement.
2) Accumulation of water on the floor next to the 3-compartment warewash sink.
3) Three broken floor tiles next to the tilt skillet located at the front of the kitchen.
4) Missing ceiling panel inside storage room 55B.

Action Plan: California Retail Food Code §114271. All wall and ceiling surfaces within a facility shall be clean and in good repair, as well as durable, smooth, and non-absorbent at all times. Correct within 1 month.

California Retail Food Code §114268. All floor surfaces within a facility must be smooth, clean, and in good repair at all times with a 4 inch minimum 3/8 inch coving. Correct within 1 month.

Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

46. No unapproved sleeping quarters
Public Comments: 
Inspector: Muzna Rauf 
Status: Compliant

47. Signs posted; last inspection report available
Public Comments: 
Inspector: Muzna Rauf 
Status: Compliant

48. Permits available
Public Comments: 
Inspector: Muzna Rauf 
Status: Compliant
### 49. Compliance with Plan review requirements

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### 50. Samples Collection

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### 51. Impoundment/VC&D

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### 52. Permit Suspension

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### Increased Risk to Public Health *

### 53. Multiple Major Critical Risk Violations / Increased Risk to Public Health

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### Inspection Score *

### 54. Score
Public Comments: Facility Score = 85

PASS - 80 to 100
CONDITIONAL PASS - 75 to 79
FAIL - < 75 (facility will be closed; notice of closure posted; health permit suspended; re-inspection will be scheduled when violations are abated).

Inspector: Muzna Rauf
Status: Compliant