Facility was issued a score of 91 (PASS) during a routine inspection conducted on 11/06/2023.

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

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>No violations observed at the time of the inspection.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td>Status:</td>
<td>Compliant</td>
</tr>
</tbody>
</table>

1b. Food safety certification
Preventing Contamination by Hands

Observed missing food safety manager certificate at facility. Person in charge to be taking the exam in one week. Have certificate available at next routine inspection. Correct within 60 days.

All other employees handling food have food handler cards.

(a) Food facilities that prepare, handle, or serve nonprepackaged potentially hazardous food, except temporary food facilities, shall have an owner or employee who has successfully passed an approved and accredited food safety certification examination as specified in Sections 113947.2 and 113947.3.
(g) The food safety certificate issued pursuant to Section 113947.3 shall be retained on file at the food facility at all times, and shall be made available for inspection by the enforcement officer.
(h) Certified individuals shall be recertified every five years by passing an approved and accredited food safety certification examination.

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

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

Preventing Contamination by Hands

5. Hands clean and properly washed; proper glove use
6. Adequate hand washing facilities: supplied and accessible

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

Time & Temperature Relationship *

7. Proper hot and cold holding temperatures

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

8. Time as public health control; procedures and records

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

9. Proper cooling methods

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

10. Proper cooking time and temperature

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

11. Proper reheating procedures for hot holding
Protection from Contamination

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 soiled rag being used to wipe down knife after being used to prepare sandwiches. Instructed person in charge to have knife properly washed and sanitized when in use especially to avoid cross contamination. Wiping towels stored in sanitizer buckets are to be reserved for wiping down food prep surfaces only and not to be used to clean utensils.

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

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. Correct Immediately.

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

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

17. Compliance with Gulf Oyster Regulations
Additional Risk Factors *

18. Compliance with variance, specialized process & HACCP

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

19. Consumer advisory provided for raw/undercooked food

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

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

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

21 a. Hot water available

Public Comments: No violations observed at the time of the inspection.
Water at 3-compartment warewash sink measured at 120 degrees F and above.
Water at handwash sink measured at 100 degrees F and above.
Inspector: Muzna Rauf
Status: Compliant

21 b. Water available
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

General Retail Factors * 3

24. Person in charge present and performs duties

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

25. Personal cleanliness and hair restraints

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

26. Approved thawing methods used, frozen food

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

27. Food separated and protected
Observed uncovered metal cups with matcha syrup stored next to the handwash sink. Handwash sink currently not in use. Instructed staff not to place uncovered containers of food next to the handwash sink.

**Action Plan:** California Retail Food Code §113986. All food shall remain covered and protected from contamination at all times. Correct immediately.

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

**Inspector:** Muzna Rauf

**Status:** Not Resolved

**28. Washing fruits and vegetables**

**Public Comments:**

**Inspector:** Muzna Rauf

**Status:** N/O

**29. Toxic substances properly identified, stored and used**

**Public Comments:**

**Inspector:** Muzna Rauf

**Status:** Compliant

**30. Food storage; food storage containers identified**

**Public Comments:**

**Inspector:** Muzna Rauf

**Status:** Compliant

**31. Consumer self service**

**Public Comments:**

**Inspector:** Muzna Rauf

**Status:** Compliant

**32. Food properly labeled and honestly presented**

**Public Comments:**

**Inspector:** Muzna Rauf

**Status:** Compliant
33. Nonfood-contact surfaces clean

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

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

Public Comments: Observed quaternary ammonia sanitizer levels are found to be in excess of 400 ppm. Ensure concentration levels are at or above 200 ppm but do not exceed 400 ppm.
Action Plan: California Retail Food Code §114099.6. Manual sanitization shall be accomplished in the final sanitizing rinse by one of the following: (b) The application of sanitizing chemicals by immersion, manual swabbing, or brushing, using one of the following solutions: (3) Contact with a solution of 200 ppm quaternary ammonium for at least one minute.
California Retail Food Code §114107 (b) The concentration of the sanitizing solution shall be accurately determined to ensure proper dosage.
Correct within 48 hours.
Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

35. Equipment/utensils approved; installed; good repair; capacity

Public Comments: Observed the following:
1) Torn door gasket to Trautsen refrigerator #9.
Action Plan: California Retail Food Code §114175. Equipment and utensils shall be kept clean, fully operative, and in good repair.
Replace all torn or damaged refrigeration gaskets with gaskets that are smooth, cleanable, and that will provide a tight-fitting seal.
Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

36. Equipment, utensils and linens: storage and use
37. Vending machines

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

38. Adequate ventilation and lighting; designated areas, use

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

39. Thermometers provided and accurate

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

40. Wiping cloths; properly used and stored

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

41. Plumbing; fixtures, backflow devices, drainage

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

42. Garbage and refuse properly disposed; facilities maintained
43. Toilet facilities: properly constructed, supplied, cleaned

44. Premises; personal/cleaning items; vermin proofing

45. Floors, walls and ceiling: properly built, maintained and clean

46. No unapproved sleeping quarters

47. Signs posted; last inspection report available

48. Permits available
Increased Risk to Public Health

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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant
Facility Score = 91

**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