Facility was issued a score of 95 (PASS) during a routine inspection conducted on 09/30/2023.

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
2. Communicable disease; reporting, restrictions & exclusions

No violations observed at the time of the inspection.

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

3. No discharge from eyes, nose, and mouth

No violations observed at the time of the inspection.

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

4. Proper eating, drinking, or tobacco use

No violations observed at the time of the inspection.

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

No violations observed at the time of the inspection.

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

6. Adequate hand washing facilities: supplied and accessible

No violations observed at the time of the inspection.

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: 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

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

11. Proper reheating procedures for hot holding

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

Protection from Contamination * ²

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: Observed missing 'use by' dates on the coffee creamers at the coffee station on the 8th floor. Ensure the bottles are marked with the date the product is opened.
Action Plan: California Retail Food Code, Sections: 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254.3, 114377, 114355; California Code of Regulations, Title 17, Section 13675. Ensure owner/operator discontinues the sale of the food based on the expiration date.
Tags: Minor Violation (2 points)
Inspector: Muzna Rauf
Status: Not Resolved

14. Food contact surface; clean and sanitized
Public Comments: Observed the following:
1) Surface of large plastic hand scoop used for dispensing ice from ice machine is situated against the wall on top of the smaller scoop. Plastic scoop not being used at the time of the inspection. Ensure that the ice scoop is kept in a container that is clean and easily cleanable.
2) Metal scoop used for dispensing ice situated on unclean plastic lid at the bar on the 8th floor,
3) Slightly deteriorated and yellow/black discolored cutting board stored on top of the food prep counter. Cutting board not being actively used at the time of the inspection.

Action Plan: California Retail Food Code §114113. Food shall only contact surfaces of equipment and utensils that are cleaned and sanitized.

California Retail Food Code §114115. (a) Equipment food-contact surfaces and utensils shall be clean to sight and touch.

California Retail Food Code §114117.
(a) Equipment food-contact surfaces and utensils shall be cleaned and sanitized at the following times:
(1) Except as specified in subdivision (b), before each use with a different type of raw food of animal origin such as beef, fish, lamb, pork, or poultry.
(2) Each time there is a change from working with raw foods to working with ready-to-eat foods.
(3) Between uses with raw produce and with potentially hazardous food.
(4) Before using or storing a food temperature measuring device.
(5) At any time during the operation when contamination may have occurred.
(c) If used with potentially hazardous food, equipment food-contact surfaces and utensils shall be cleaned and sanitized throughout the day at least every four hours.
(e) Except when dry cleaning methods are used as specified in Section 114111, surfaces of utensils and equipment contacting food that is not potentially hazardous shall be cleaned and sanitized in any of the following circumstances:
(1) At any time when contamination may have occurred.
(2) At least every 24 hours for iced tea dispensers and consumer self-service utensils such as tongs, scoops, or ladles.

California Retail Food Code §114119. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored in the following manner:
(e) In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous.

Tags: Minor Violation (2 points)
Inspector: Muzna Rauf
Status: Not Resolved
Incident Attachments:
Images:
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
   Public Comments:
   Inspector: Muzna Rauf
   Status: N/A

Additional Risk Factors *

18. Compliance with variance, specialized process & HACCP
   Public Comments: No violations observed at the time of the inspection.
   Inspector: Muzna Rauf
   Status: Compliant

19. Consumer advisory provided for raw/undercooked food


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

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

21 a. Hot water available

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

Water at 3-compartment warewash sink measured at 120 degrees F and above.
Water at handwash sinks measured at 100 degrees F and above.

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
General Retail Factors * 1

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: Compliant

27. Food separated and protected

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

28. Washing fruits and vegetables

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

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:
Inspector: Muzna Rauf
Status: Compliant

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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

35. Equipment/utensils approved; installed; good repair; capacity
Public Comments: Observed accumulation of ice on the condensing unit inside the walk-in freezer.
Action Plan: California Retail Food Code §114175. Equipment and utensils shall be kept clean, fully operative, and in good repair.
Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

36. Equipment, utensils and linens: storage and use
Public Comments:
Inspector: Muzna Rauf
Status: Compliant

37. Vending machines
Public Comments:
Inspector: Muzna Rauf
Status: N/A

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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

43. Toilet facilities: properly constructed, supplied, cleaned

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

44. Premises; personal/cleaning items; vermin proofing

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

46. No unapproved sleeping quarters

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

47. Signs posted; last inspection report available
48. Permits available

49. Compliance with Plan review requirements

50. Samples Collection

51. Impoundment/VC&D

52. Permit Suspension

53. Multiple Major Critical Risk Violations / Increased Risk to Public Health *
Public Comments:
Inspector: Muzna Rauf
Status: Compliant

**Inspection Score**

54. Score

Public Comments: Facility Score = 95

- 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