Facility was issued a score of 93 (PASS) during a routine inspection conducted on 10/28/2023.

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

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
Observed the following:
1) Two bottles of Bloody Mary Mixer stored inside the handwash sink at the bar located on plaza level. Employee removed the bottles at the time of the inspection.

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 Code113953.1.(b) A handwashing facility shall not be used for purposes other than handwashing.

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf
Status: Corrected on Site

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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
**Protection from Contamination**

### 11. Proper reheating procedures for hot holding

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

### 12. Returned and re-service of food

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

### 13. Food in good condition; safe and unadulterated

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

### 14. Food contact surface; clean and sanitized
Public Comments: Observed the following:
1) Large plastic ice scoop stored on top of the ice dispensing machine. Ice scoop not being used at the time of the inspection. Person in charge had ice scoop removed to be washed.
2) Metal ice scoop stored inside ice bin located at the bar located on plaza level. Food service has not started yet. Person in charge had employee store the scoop inside a clean container.
3) Two metal ice scoops stored on top of steel drainboard at the bar located on plaza level. Food service has not started yet. Person in charge had employee clean and store scoop inside a container.
4) Metal scoop on top of the ice dispensing lid adjacent at the bar located on plaza level. Food service has not started yet. Person in charge had employee clean and store scoop inside container.

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 §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: Corrected on Site

Food From Approved Sources *

15. Food obtained from approved source

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

16. Compliance with shell stock tags, conditions, display
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

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

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

Public Comments: Muzna Rauf
Status: N/A

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

General Retail Factors

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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

27. Food separated and protected

Public Comments: Observed cooked bacon stored in uncovered plastic cups at the bar station on plaza level. Food and drink service has not started yet. Instructed employee to cover all bacon until service to avoid any overhead contamination.

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)

Inspection: Muzna Rauf
Status: Not Resolved

Incident Attachments:

Images:

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:
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
Observed the following:
1) Unable to close lid to ice bin located under both soda dispensing machines.

Action Plan: California Retail Food Code §114175. Equipment and utensils shall be kept clean, fully operative, and in good repair. Correct within 2 weeks.

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
Observed the following:
1) Non-operational light under hood located above the flat top grill located adjacent to the soda dispensing machines.

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.

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

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
49. Compliance with Plan review requirements

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

50. Samples Collection

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

51. Impoundment/VC&D

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

52. Permit Suspension

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

Increased Risk to Public Health *

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 = 93

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