Facility Address: Lawrence Berkeley National Laboratory
1 Cyclotron Rd, Berkeley, CA 94720

Mobile Food Truck was issued a score of 92 (PASS) during a routine inspection conducted on 11/08/2023.

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
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 sink: 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

<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>

#### 8. Time as public health control; procedures and records

<table>
<thead>
<tr>
<th>Public Comments:</th>
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</thead>
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<tr>
<td>Inspector:</td>
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<td>Status:</td>
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</table>

#### 9. Proper cooling methods

<table>
<thead>
<tr>
<th>Public Comments:</th>
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<tbody>
<tr>
<td>Inspector:</td>
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<tr>
<td>Status:</td>
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</table>

#### 10. Proper cooking time and temperature

<table>
<thead>
<tr>
<th>Public Comments:</th>
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</thead>
<tbody>
<tr>
<td>Inspector:</td>
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<tr>
<td>Status:</td>
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</tbody>
</table>

#### 11. Proper reheating procedures for hot holding

<table>
<thead>
<tr>
<th>Public Comments:</th>
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</thead>
<tbody>
<tr>
<td>Inspector:</td>
</tr>
<tr>
<td>Status:</td>
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</tbody>
</table>

### Protection from Contamination * 1

#### 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
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
17. Compliance with Gulf Oyster Regulations

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

18. Compliance with variance, specialized process & HACCP

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

Additional Risk Factors * 1

19. Consumer advisory provided for raw/undercooked food

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

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

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

21 a. Hot water available
Observed hot water temperature measured at 88.5 degrees F at the time of the inspection. Had operator restart the water heater. Hot water was able to rise to 105 degrees F at the end of the inspection. Have maintenance check hot water heater.

California Retail Food Code §114192(a). Hot water shall be supplied at a minimum temperature of at least 120 degrees F measured from the faucet of warewash sinks, food prep sinks, and janitorial sinks. Hot water measured below 100 degrees F will result in closure of the food truck. Correct immediately.

Action Plan: Minor Violation (2 points)

Inspector: Muzna Rauf
Status: Not Resolved

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 * 2

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:
Inspector: Muzna Rauf
Status: Compliant

28. Washing fruits and vegetables

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

29. Toxic substances & automotive equipment

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
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. Warewashing sink: installed, maintained, used; test equipment

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

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

Public Comments: Observed torn door gasket to the reach in refrigerator.
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. Adequate ventilation and lighting; designated areas, use
38. Thermometers provided and accurate

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

39. Wiping cloths; properly used and stored

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

40. Plumbing, fixtures, equipment

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

41. Refuse / Premises/ Janitorial / Exterior and surrounding area sanitary

Public Comments: Observed employee cell phone and ipad stored on top of the cutting board surface at the sandwich prep table.
Action Plan: California Retail Food Code §114256.1. No person shall store clothing or personal effects in any area used for the storage and preparation of food.
Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

42. Restroom facilities

Public Comments:
Inspector: Muzna Rauf
Status: Compliant
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<table>
<thead>
<tr>
<th></th>
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<tbody>
<tr>
<td><strong>43. Cleaning &amp; servicing</strong></td>
<td>Public Comments:</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td></td>
<td>Inspector:</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td></td>
<td>Status:</td>
<td>Compliant</td>
</tr>
<tr>
<td><strong>44. Floors, walls and ceiling: properly built, maintained and clean</strong></td>
<td>Public Comments:</td>
<td>Muzna Rauf</td>
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<tr>
<td></td>
<td>Inspector:</td>
<td>Muzna Rauf</td>
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<tr>
<td></td>
<td>Status:</td>
<td>Compliant</td>
</tr>
<tr>
<td><strong>45. Signs posted; last inspection report available</strong></td>
<td>Public Comments:</td>
<td>Muzna Rauf</td>
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<tr>
<td></td>
<td>Inspector:</td>
<td>Muzna Rauf</td>
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<tr>
<td></td>
<td>Status:</td>
<td>Compliant</td>
</tr>
<tr>
<td><strong>46. Permits available</strong></td>
<td>Public Comments:</td>
<td>Muzna Rauf</td>
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<tr>
<td></td>
<td>Inspector:</td>
<td>Muzna Rauf</td>
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<tr>
<td></td>
<td>Status:</td>
<td>Compliant</td>
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<tr>
<td><strong>47. Impoundment/VC&amp;D</strong></td>
<td>Public Comments:</td>
<td>Muzna Rauf</td>
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<tr>
<td></td>
<td>Inspector:</td>
<td>Muzna Rauf</td>
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<tr>
<td></td>
<td>Status:</td>
<td>Compliant</td>
</tr>
<tr>
<td><strong>48. Compliance with safety requirements, fire extinguisher &amp; lights shatter proof</strong></td>
<td>Public Comments:</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td></td>
<td>Inspector:</td>
<td>Muzna Rauf</td>
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<tr>
<td></td>
<td>Status:</td>
<td>Compliant</td>
</tr>
<tr>
<td><strong>49. Compliance with water heater Requirements (3 gallon)</strong></td>
<td>Public Comments:</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td></td>
<td>Inspector:</td>
<td>Muzna Rauf</td>
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<tr>
<td></td>
<td>Status:</td>
<td>Compliant</td>
</tr>
</tbody>
</table>
50. Location of compressors
Public Comments:
Inspector: Muzna Rauf
Status: Compliant

51. Identification of owner
Public Comments:
Inspector: Muzna Rauf
Status: Compliant

52. Cleaning & servicing
Public Comments:
Inspector: Muzna Rauf
Status: Compliant

53. Compliance with height and width of occupied areas
Public Comments:
Inspector: Muzna Rauf
Status: Compliant

54. Mobile water & waste water tanks installed
Public Comments:
Inspector: Muzna Rauf
Status: Compliant

Permit Suspension *
55. Permit Suspension
Increased Risk to Public Health *

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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

Inspection Score *

57. Score

Public Comments: Facility Score = 92

<table>
<thead>
<tr>
<th>Status</th>
<th>Score Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>PASS</td>
<td>80 to 100</td>
</tr>
<tr>
<td>CONDITIONAL PASS</td>
<td>75 to 79</td>
</tr>
<tr>
<td>FAIL</td>
<td>&lt; 75</td>
</tr>
</tbody>
</table>

(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