Mobile Food Truck was issued a score of 93 (PASS) during a routine inspection conducted on 02/14/2022.

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 24-54.

— 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: Lilia Sanchez
Expiration Date: 7/2/26
Inspector: Muzna Rauf
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

Preventing Contamination by Hands *

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
Protection from Contamination

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: Muzna Rauf
Status: N/A

9. Proper cooling methods

Public Comments: Muzna Rauf
Status: N/O

10. Proper cooking time and temperature

Public Comments: Muzna Rauf
Status: N/O

11. Proper reheating procedures for hot holding

Public Comments: Muzna Rauf
Status: N/O

12. Returned and re-service of food

Public Comments: Muzna Rauf
Status: N/O

13. Food in good condition; safe and unadulterated
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

1. Observed hot water temperature at the 3-compartment warewash sink measured at 106.3ºF at the time of the inspection.

Action Plan: California Retail Food Code §114325 (a) Except on a mobile food facility that only utilizes the water for handwashing purposes, a water heater or an instantaneous heater capable of heating water to a minimum of 120ºF, interconnected with a potable water supply, shall be provided and shall operate independently of the vehicle engine.

Tags: 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

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 & automotive equipment

30. Food storage; food storage containers identified

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 one slightly deteriorated and black discolored cutting board at the sandwich prep cooler.
Action Plan: 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.
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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

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:
Inspector: Muzna Rauf
Status: Compliant

42. Restroom facilities

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

43. Cleaning & servicing
44. Floors, walls and ceiling: properly built, maintained and clean

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45. Signs posted; last inspection report available

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46. Permits available

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47. Impoundment/VC&D

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48. Compliance with safety requirements, fire extinguisher & lights shatter proof

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49. Compliance with water heater Requirements (3 gallon)

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</table>
Muzna Rauf
Inspector: Muzna Rauf
Status: Compliant

50. Location of compressors

Muzna Rauf
Inspector: Muzna Rauf
Status: Compliant

51. Identification of owner

Muzna Rauf
Inspector: Muzna Rauf
Status: Compliant

52. Cleaning & servicing

Muzna Rauf
Inspector: Muzna Rauf
Status: Compliant

53. Compliance with height and width of occupied areas

Muzna Rauf
Inspector: Muzna Rauf
Status: Compliant

54. Mobile water & waste water tanks installed

Muzna Rauf
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: Muzna Rauf
Inspector: Muzna Rauf
Status: Compliant

Inspection Score *

57. Score

Public Comments: Facility Score = 93
 Inspector: Muzna Rauf
Status: Compliant

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).