Mobile Food Truck was issued a score of 92 (PASS) during a routine inspection conducted on 01/26/2022.

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 24-48.

— 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**

| Public Comments: | Food Safety Certification Name: Justin Walls  
| Expiration Date: | 07/22/2024 |
| Inspector:       | Muzna Rauf                                          |
| Status:          | Compliant                                            |
Preventing Contamination by Hands

Observed one employee preparing food with no food handler card.

Public Comments: California Retail Food Code §113948. All employees that prepare, handle, or serve non-packaged potentially hazardous foods shall have passed an approved Food Handlers certification program. Correct within 30 days.

Action Plan: Minor Violation (2 points)

MGUH

Feb 26, 2022 (Due a month ago)

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

Public Comments: 
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: 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 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

Public Comments: Observed slightly deteriorated and black discolored cutting board at the sandwich prep cooler. As per operator, the cutting board is cleaned and sanitized daily. Person in charge instructed to have all cutting board surfaces resurfaced and properly cleaned and sanitized when changing from raw food of animal origin to ready to eat food, between species of raw food of animal origin, between unwashed produce and potentially hazardous food.

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
### 15. Food obtained from approved source

<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>

### 16. Compliance with shell stock tags, conditions, display

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td>Status:</td>
<td>N/A</td>
</tr>
</tbody>
</table>

### 17. Compliance with Gulf Oyster Regulations

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td>Status:</td>
<td>N/A</td>
</tr>
</tbody>
</table>

### Additional Risk Factors *

### 18. Compliance with variance, specialized process & HACCP

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td>Status:</td>
<td>N/A</td>
</tr>
</tbody>
</table>

### 19. Consumer advisory provided for raw/undercooked food

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td>Status:</td>
<td>N/A</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td>Status:</td>
<td>N/A</td>
</tr>
</tbody>
</table>
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

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

26. Approved thawing methods used, frozen food

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

27. Food separated and protected

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

28. Washing fruits and vegetables

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

29. Toxic substances & automotive equipment

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

30. Food storage; food storage containers identified

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

31. Consumer self service
32. Food properly labeled and honestly presented

33. Nonfood-contact surfaces clean

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

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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

Observed the following:
1) Broken handle to stainless steel roll-top cover over pan holding beef patties.
2) Slightly deteriorated and black discolored cutting board at the sandwich prep cooler.

Action Plan:
California Retail Food Code §114175. Equipment and utensils shall be kept clean, fully operative, and in good repair. Equipment must be repaired and in use or removed from the facility. Correct within 2 weeks.

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. Correct within 1 week.

- Repair or Replace all badly deteriorated and discolored cutting boards.

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: Observed multiple soiled wiping cloths stored on top of the fryer and the cutting board.
Action Plan: California Retail Food Code §114185.1(b). All wiping cloths used repeatedly prior to laundering shall be stored in an approved sanitizing solution when not in use. Correct Immediately.

California Retail Food Code §114185.1(e). Working containers of sanitizing solutions for storage of in-use wiping cloths shall be used in a manner to prevent contamination of food, equipment, utensils, linens, or single-use articles.

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

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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

45. Signs posted; last inspection report available

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

46. Permits available

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

47. Impoundment/VC&D
<table>
<thead>
<tr>
<th>Public Comments:</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td>Status:</td>
<td>Compliant</td>
</tr>
</tbody>
</table>

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

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

49. Compliance with water heater Requirements (3 gallon)

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

50. Location of compressors

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

51. Identification of owner

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

52. Cleaning & servicing

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

53. Compliance with height and width of occupied areas
54. Mobile water & waste water tanks installed

Status: Compliant

55. Permit Suspension

Status: Compliant

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

Status: Compliant

57. Score
Public Comments: Facility Score = 92

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