Mobile Food Truck was issued a score of 92 (PASS) during a routine inspection conducted on 12/12/2023.

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
All employees handling food have valid and current food handler cards.

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
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

- Inspector: Muzna Rauf
- Status: N/A

9. Proper cooling methods

- Inspector: Muzna Rauf
- Status: N/O

10. Proper cooking time and temperature

- Inspector: Muzna Rauf
- Status: Compliant

11. Proper reheating procedures for hot holding

- 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
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
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

No violations observed at the time of the inspection.

Inspector: Muzna Rauf
Status: Compliant

22. Sewage and wastewater properly disposed

No violations observed at the time of the inspection.

Inspector: Muzna Rauf
Status: Compliant

23. No insect, rodent, birds or animals present

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

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 50lbs of mesh bag of onions stored on the floor of the food truck. Operator removed the bag from the floor at the time of the inspection.
(a) Adequate and suitable space shall be provided for the storage of food.
(b) Food shall be protected from contamination by storing the food in a clean, dry location, where it is not exposed to splash, dust, vermin, or other forms of contamination or adulteration, and at least six inches above the floor. Correct immediately.
Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Corrected on Site

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
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: Observed accumulation of grease on the back surface of the fryer and metal splash guard.
Action Plan: California Retail Food Code §114130.4. Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of corrosion-resistant, nonabsorbent, and smooth material that allows easy cleaning. Correct within 1 week.

California Retail Food Code §114115(c). Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Correct within 1 week.

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

Images:

34. Warewashing sink: installed, maintained, used; test equipment
35. Equipment/utensils approved; installed; good repair; capacity

Public Comments:  Observed torn door gaskets of the reach in cooler.
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

Public Comments:  Observed caulking around the hood peeling away.
Action Plan:  California Retail Food Code § 114149.1. (a) Mechanical exhaust ventilation equipment shall be provided over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors. All mechanical exhaust ventilation equipment shall be installed and maintained in accordance with the California Mechanical Code, except that for units subject to Part 2 (commencing with Section 18000) of Division 13, an alternative code adopted pursuant to Section 18028 shall govern the construction standards.
Tags:  General Retail Violation (1 point)
Inspector:  Muzna Rauf
Status:  Not Resolved

38. Thermometers provided and accurate
39. Wiping cloths; properly used and stored

40. Plumbing, fixtures, equipment

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

42. Restroom facilities

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>

50. Location of compressors
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

55. Permit Suspension

Public Comments:
Inspector: Muzna Rauf
Status: Compliant
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>
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<tr>
<th>Score Level</th>
<th>Score Range</th>
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<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>
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</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