Mobile Food Truck was issued a score of 98 (PASS) during a routine inspection conducted on 11/30/2022.

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. Demonstarition 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

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>Food Safety Manager Certification Name: Carlos Garcia</th>
</tr>
</thead>
<tbody>
<tr>
<td>Expired:</td>
<td>Expiration Date: 06/15/2027</td>
</tr>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td>Status:</td>
<td>Compliant</td>
</tr>
</tbody>
</table>
### 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

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

Protection from Contamination*

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
Food From Approved Sources

14. Food contact surface; clean and sanitized

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

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

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

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:
Inspector: Muzna Rauf
Status: N/A
19. Consumer advisory provided for raw/undercooked food

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

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

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

21 a. Hot water available

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

Water at 3-compartment warewash sink measured at 120 degrees F and above.
Water at handwash sink measured at 100 degrees F and above.

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
<table>
<thead>
<tr>
<th>Section</th>
<th>Description</th>
<th>Public Comments</th>
<th>Inspector</th>
<th>Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>24.</td>
<td>Person in charge present and performs duties</td>
<td></td>
<td>Muzna Rauf</td>
<td>Compliant</td>
</tr>
<tr>
<td>25.</td>
<td>Personal cleanliness and hair restraints</td>
<td></td>
<td>Muzna Rauf</td>
<td>Compliant</td>
</tr>
<tr>
<td>26.</td>
<td>Approved thawing methods used, frozen food</td>
<td></td>
<td>Muzna Rauf</td>
<td>N/O</td>
</tr>
<tr>
<td>27.</td>
<td>Food separated and protected</td>
<td></td>
<td>Muzna Rauf</td>
<td>Compliant</td>
</tr>
<tr>
<td>28.</td>
<td>Washing fruits and vegetables</td>
<td></td>
<td>Muzna Rauf</td>
<td>N/O</td>
</tr>
<tr>
<td>29.</td>
<td>Toxic substances &amp; automotive equipment</td>
<td></td>
<td>Muzna Rauf</td>
<td>Compliant</td>
</tr>
</tbody>
</table>
30. Food storage; food storage containers identified

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

31. Consumer self service

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

32. Food properly labeled and honestly presented

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

33. Nonfood-contact surfaces clean

Public Comments: Observed accumulation of old food debris and dirt inside door gasket of reach in cooler.
Action Plan: 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

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:
Inspector: Muzna Rauf
Status: Compliant
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  
Observed one non-operational light inside the reach in refrigerator.

37. Adequate ventilation and lighting; designated areas, use

Public Comments:  
Inspector: Muzna Rauf  
Status: Not Resolved  
Observed one non-operational light inside the reach in refrigerator.

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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

49. Compliance with water heater Requirements (3 gallon)

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

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 *

| Public Comments: | 
|------------------|---|
| Inspector:       | Muzna Rauf |
| Status:          | Compliant  |

### Increased Risk to Public Health *

| Public Comments: | 
|------------------|---|
| Inspector:       | Muzna Rauf |
| Status:          | Compliant  |

### Inspection Score *

| Public Comments: | 
|------------------|---|
| Inspector:       | Muzna Rauf |
| Status:          | Compliant  |

### 55. Permit Suspension

| Public Comments: | 
|------------------|---|
| Inspector:       | Muzna Rauf |
| Status:          | Compliant  |

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

| Public Comments: | 
|------------------|---|
| Inspector:       | Muzna Rauf |
| Status:          | Compliant  |

### 57. Score

| Public Comments: | 
|------------------|---|
| Inspector:       | Muzna Rauf |
| Status:          | Compliant  |
Public Comments: Facility Score = 98

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