Facility was issued a score of 98 (PASS) during a routine inspection conducted on 03/16/2022. Re-inspection to check for hot water compliance scheduled for 03/18/2022.

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
No violations observed at the time of the inspection.

Inspector: Muzna Rauf
Status: Compliant

1b. Food safety certification

Public Comments: Food Safety Certification Name: Traci Ellicott
Expiration Date: 03/12/2023
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 facilities: 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: 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:
- Inspector: Muzna Rauf
- Status: N/O
9. Proper cooling methods

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

10. Proper cooking time and temperature

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

11. Proper reheating procedures for hot holding

Public Comments:
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 *

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
Additional Risk Factors *

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
Public Comments: Observed hot water measured at 112 degrees F at the 3-compartment warewash sink during inspection. As per person in charge, the facility is currently getting its hot water heater repaired.

Re-inspection to check for hot water compliance scheduled for 3/18/2022.

Action Plan: 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 throughout the food facility will result in closure. Correct immediately.

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf

Status: Not Compliant

Resolution: Resolved
Resolved on Apr 11, 2022
Updated by Muzna Rauf on Apr 15, 2022

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
General Retail Factors

24. Person in charge present and performs duties

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

25. Personal cleanliness and hair restraints

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

26. Approved thawing methods used, frozen food

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

27. Food separated and protected
<table>
<thead>
<tr>
<th>28. Washing fruits and vegetables</th>
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<tr>
<td><strong>Public Comments:</strong></td>
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<td>Inspector: Muzna Rauf</td>
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<td>Status: Compliant</td>
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<tr>
<td>Inspector: Muzna Rauf</td>
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<tr>
<td>Status: N/O</td>
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</tbody>
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<thead>
<tr>
<th>29. Toxic substances properly identified, stored and used</th>
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<tr>
<td><strong>Public Comments:</strong></td>
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<td>Inspector: Muzna Rauf</td>
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<td>Status: Compliant</td>
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</tbody>
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<table>
<thead>
<tr>
<th>30. Food storage; food storage containers identified</th>
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<tr>
<td><strong>Public Comments:</strong></td>
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<tr>
<td>Inspector: Muzna Rauf</td>
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<tr>
<td>Status: Compliant</td>
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</tbody>
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<table>
<thead>
<tr>
<th>31. Consumer self service</th>
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<td><strong>Public Comments:</strong></td>
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<td>Inspector: Muzna Rauf</td>
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<td>36</td>
</tr>
</tbody>
</table>
37. Vending machines

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

38. Adequate ventilation and lighting; designated areas, use

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

39. Thermometers provided and accurate

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

40. Wiping cloths; properly used and stored

Public Comments:
Inspector: Muzna Rauf
Status: Compliant
41. Plumbing; fixtures, backflow devices, drainage

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

42. Garbage and refuse properly disposed; facilities maintained

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

43. Toilet facilities: properly constructed, supplied, cleaned

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

44. Premises; personal/cleaning items; vermin proofing

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

45. Floors, walls and ceiling: properly built, maintained and clean
Public Comments:
Inspector: Muzna Rauf
Status: Compliant

46. No unapproved sleeping quarters
Public Comments:
Inspector: Muzna Rauf
Status: Compliant

47. Signs posted; last inspection report available
Public Comments:
Inspector: Muzna Rauf
Status: Compliant

48. Permits available
Public Comments:
Inspector: Muzna Rauf
Status: Compliant

49. Compliance with Plan review requirements
Public Comments:
Inspector: Muzna Rauf
Status: Compliant
50. Samples Collection

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

51. Impoundment/VC&D

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

52. Permit Suspension

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

Increased Risk to Public Health *

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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

Inspection Score *
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