### Notes

Facility was issued a score of 95 (PASS) during a routine inspection conducted on 12/04/2023.

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.

Re-inspection to check for compliance of violation #21(a) scheduled for 12/11/2023.

— 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
Preventing Contamination by Hands

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 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

<table>
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#### 8. Time as public health control; procedures and records

<table>
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<tr>
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</tr>
<tr>
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</tbody>
</table>

#### 9. Proper cooling methods

<table>
<thead>
<tr>
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<th></th>
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<tr>
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</table>

#### 10. Proper cooking time and temperature

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</table>

#### 11. Proper reheating procedures for hot holding

<table>
<thead>
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</table>

### Protection from Contamination *

#### 12. Returned and re-service of food
Food From Approved Sources

13. Food in good condition; safe and unadulterated

14. Food contact surface; clean and sanitized

Food From Approved Sources *

15. Food obtained from approved source

16. Compliance with shell stock tags, conditions, display

17. Compliance with Gulf Oyster Regulations
Additional Risk Factors * 1

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:
Inspector: Muzna Rauf
Status: N/A

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

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

21 a. Hot water available

Public Comments: Observed the following:
1) Hot water temperature measured at 115.7 degrees F at the warewashing sink. Hot water temperature unable to rise to 120 degrees or above at the time of the inspection. Person in charge instructed to have warewashing done at Café Press located next to Moffit Library until hot water issue is resolved. Re-inspection to check for compliance scheduled for 12/11/2023.

Action Plan: California Retail Food Code §114192. All facilities shall have an adequate supply of hot and cold water that is protected, pressurized, potable, and delivered through an approved plumbing system. Correct immediately.

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 Resolved

21 b. Water available
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 * 3

24. Person in charge present and performs duties

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

25. Personal cleanliness and hair restraints

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

26. Approved thawing methods used, frozen food

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

27. Food separated and protected
Observed uncovered box of muffins placed underneath the cash register area. Instructed employee to have the box covered to avoid any overhead contamination.

Action Plan: California Retail Food Code §113986. All food shall remain covered and protected from contamination at all times. Correct immediately.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

28. Washing fruits and vegetables

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

29. Toxic substances properly identified, stored and used

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

30. Food storage; food storage containers identified

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

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:
Inspector: Muzna Rauf
Status: Compliant

34. Warewash facilities: 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. Vending machines

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

38. Adequate ventilation and lighting; designated areas, use
Public Comments: Observed two non-functional ceiling lights in the back storage room holding refrigeration units and dry food.

Action Plan: California Retail Food Code §114252. In every room and area in which any food is prepared, manufactured, processed, or prepackaged, or in which equipment or utensils are cleaned, sufficient natural or artificial lighting shall be provided.
(a) At least 10 foot candles for the following:
(1) At a distance of 30 inches above the floor, in walk-in refrigeration units and dry food storage areas.
Correct within 1 week.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

39. Thermometers provided and accurate

Public Comments: Observed missing thermometer inside True refrigerator holding milk and perishable orange juice.

Action Plan: California Retail Food Code §114157. Readily visible, accurate, easy to read thermometers shall be provided in all refrigeration units containing potentially hazardous foods at all times.
Correct within 24 hours.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

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
43. Toilet facilities: properly constructed, supplied, cleaned

44. Premises; personal/cleaning items; vermin proofing

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

46. No unapproved sleeping quarters

47. Signs posted; last inspection report available

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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant
54. Score

Public Comments: Facility Score = 95

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