

# Fresh Fried

## UCB Routine Inspection - Mobile Food

Current Managers

Justin Gomez

Inspection Date

Aug 22, 2024

Inspection Contributors

Muzna Rauf

Inspection Resolvers

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## Notes

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Mobile Food Truck was issued a score of 96% (Grade A) during a routine inspection conducted on 08/22/2024.

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 \*

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### 1a. Demonstration of knowledge

Public Comments: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

### 1b. Food safety certification

Public Comments: Food Safety Certification Name: Ghamay Mashriqi  
Expiration Date: 09/04/2026

Inspector: Muzna Rauf

Status: Compliant

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## 2. Communicable disease; reporting, restrictions & exclusions

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

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## 3. No discharge from eyes, nose, and mouth

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

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## 4. Proper eating, drinking, or tobacco use

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

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## Preventing Contamination by Hands \*

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### 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

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### 6. Adequate hand washing sink: supplied and accessible

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

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## Time & Temperature Relationship \*

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### 7. Proper hot and cold holding temperatures

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

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

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

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## 9. Proper cooling methods

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

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## 10. Proper cooking time and temperature

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

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## 11. Proper reheating procedures for hot holding

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

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## Protection from Contamination \*

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### 12. Returned and re-service of food

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

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### 13. Food in good condition; safe and unadulterated

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

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#### 14. Food contact surface; clean and sanitized

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

### Food From Approved Sources \*

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#### 15. Food obtained from approved source

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

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

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

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#### 17. Compliance with Gulf Oyster Regulations

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

### Additional Risk Factors \*

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

Public Comments:

Inspector: Muzna Rauf

Status: N/A

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

Public Comments:

Inspector: Muzna Rauf

Status: N/A

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

Public Comments:

Inspector: Muzna Rauf

Status: N/A

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## 21 a. Hot water available

Public Comments: Observed the following:

1) Hot water at the 3-compartment warewash sink measured at 106 degrees F. Operator was able to restore hot water to 120 degrees and above at the end at the time of the inspection.

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 will result in closure. Correct immediately.

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf

Status: Corrected on Site

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## 21 b. Water available

Public Comments: Observed the following:  
1) Lack of water pressure at the warewash and handwash sink. Water pressure was restored at the time of the inspection.

Action Plan: California Retail Food Code § 114192(a). An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided. The water supply shall be from a water system approved by the health officer or the local enforcement agency.

California Retail Food Code §114192.(b) Water under pressure shall be provided at a sufficient level as specified by the Uniform Plumbing Code and manufacturer's specifications for equipment and fixtures in the food facility.

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf

Status: Corrected on Site

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## 22. Sewage and wastewater properly disposed

Public Comments: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

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## 23. No insect, rodent, birds or animals present

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

## General Retail Factors \*

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### 24. Person in charge present and performs duties

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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### 25. Personal cleanliness and hair restraints

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 26. Approved thawing methods used, frozen food

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 27. Food separated and protected

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 28. Washing fruits and vegetables

Public Comments:

Inspector: Muzna Rauf

Status: N/O

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## 29. Toxic substances & automotive equipment

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 30. Food storage; food storage containers identified

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 31. Consumer self service

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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### 32. Food properly labeled and honestly presented

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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### 33. Nonfood-contact surfaces clean

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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### 36. Equipment, utensils and linens: storage and use

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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### 37. Adequate ventilation and lighting; designated areas, use



Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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### 38. Thermometers provided and accurate

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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### 39. Wiping cloths; properly used and stored

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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### 40. Plumbing, fixtures, equipment

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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### 42. Restroom facilities

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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### 43. Cleaning & servicing

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 45. Signs posted; last inspection report available

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 46. Permits available

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 47. Impoundment/VC&D

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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#### 49. Compliance with water heater Requirements (3 gallon)

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 50. Location of compressors

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 51. Identification of owner

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 52. Compliance with height and width of occupied areas

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 53. Mobile water & waste water tanks installed

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## Increased Risk to Public Health \*

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

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

## Permit Suspension \*

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### 54. Permit Suspension

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

## Inspection Score \*

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### 56. Score

Public Comments: Mobile Facility Grade = A

Grade A - 90 to 100% (Generally superior in food handling practices and overall food facility maintenance).

Grade B - 80 to 89% (Generally good in food handling practices and overall food facility maintenance).

Grade C - 70 to 79% (Generally acceptable in food handling practices & overall general food facility maintenance).

Score - 0 to 69% (Poor in food handling practices and overall general food facility maintenance).

Inspector: Muzna Rauf

Status: Compliant