Facility was issued a score of 98 (PASS) during a routine inspection conducted on 03/02/2023.

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

<table>
<thead>
<tr>
<th>Public Comments</th>
<th>No food safety manager certificate observed at facility at the time of the inspection.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspector</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td>Status</td>
<td>N/O</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 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
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
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 *

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
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: 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 sinks measured at 100 degrees F and above.
Inspector: Muzna Rauf
Status: Compliant

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
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

**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

**Public Comments:**

**Inspector:** Muzna Rauf

**Status:** Compliant

#### 28. Washing fruits and vegetables

**Public Comments:**

**Inspector:** Muzna Rauf

**Status:** N/O

#### 29. Toxic substances properly identified, stored and used
30. Food storage; food storage containers identified

Status: Compliant

31. Consumer self service

Status: Compliant

32. Food properly labeled and honestly presented

Status: Compliant

33. Nonfood-contact surfaces clean

Status: Compliant

34. Warewash facilities: installed, maintained, used; test equipment

Status: Compliant

35. Equipment/utensils approved; installed; good repair; capacity
Public Comments: Observed the following:
1) Walk-in freezer in the basement non-operational.
2) Detached rear vent panel to the refrigerated display case.
3) Ambient temperature of refrigerated display cooler measured at 42.1 degrees F.
4) Accumulation of water on the floor of the walk-in cooler located in the basement. No food item on the shelf that is causing the leak. Possible clog in either the drain pan outlet or the drain line of the evaporator.

Action Plan: California Retail Food Code §114175. Equipment and utensils shall be kept clean, fully operative, and in good repair. Equipment must be repaired and in use or removed from the facility. Correct within 2 weeks.

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. Vending machines

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

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
<table>
<thead>
<tr>
<th>Public Comments:</th>
</tr>
</thead>
</table>
| Inspector:       | Muzna Rauf  
| Status:          | Compliant  

41. Plumbing; fixtures, backflow devices, drainage

<table>
<thead>
<tr>
<th>Public Comments:</th>
</tr>
</thead>
</table>
| Inspector:       | Muzna Rauf  
| Status:          | Compliant  

42. Garbage and refuse properly disposed; facilities maintained

<table>
<thead>
<tr>
<th>Public Comments:</th>
</tr>
</thead>
</table>
| Inspector:       | Muzna Rauf  
| Status:          | Compliant  

43. Toilet facilities: properly constructed, supplied, cleaned

<table>
<thead>
<tr>
<th>Public Comments:</th>
</tr>
</thead>
</table>
| Inspector:       | Muzna Rauf  
| Status:          | Compliant  

44. Premises; personal/cleaning items; vermin proofing

<table>
<thead>
<tr>
<th>Public Comments:</th>
</tr>
</thead>
</table>
| Inspector:       | Muzna Rauf  
| Status:          | Compliant  

45. Floors, walls and ceiling: properly built, maintained and clean
Public Comments: Observed the following:
1) Accumulation of water on the floor of the walk-in cooler located in the basement. No food item on the shelf that is causing the leak. Possible clog in either the drain pan outlet or the drain line of the evaporator.
2) Two missing ceiling panels in the back storage room of the coffee shop.

Action Plan: California Retail Food Code §114271. All wall and ceiling surfaces within a facility shall be clean and in good repair, as well as durable, smooth, and non-absorbent at all times. Correct within 1 month.

California Retail Food Code §114268. All floor surfaces within a facility must be smooth, clean, and in good repair at all times.

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

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
51. Impoundment/VC&D

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

52. Permit Suspension

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

54. Score

Public Comments: Facility Score = 98

<table>
<thead>
<tr>
<th>Status</th>
<th>Score Range</th>
</tr>
</thead>
<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>
</tr>
</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