Mobile Food Truck was issued a score of 90 (PASS) during a routine inspection conducted on 03/22/2022.

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 24-54.

— Muzna Rauf

Employee Health, Hygiene, & Knowledge 1 *

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

Observed one employee preparing food with no food handler card.

California Retail Food Code §113948. All employees that prepare, handle, or serve non-packaged potentially hazardous foods shall have passed an approved Food Handlers certification program. Correct within 30 days.

Minor Violation (2 points)

Muzna Rauf

Not Resolved

2. Communicable disease; reporting, restrictions & exclusions

No violations observed at the time of the inspection.

Muzna Rauf

Compliant

3. No discharge from eyes, nose, and mouth

No violations observed at the time of the inspection.

Muzna Rauf

Compliant

4. Proper eating, drinking, or tobacco use

No violations observed at the time of the inspection.

Muzna Rauf

Compliant

Preventing Contamination by Hands *

5. Hands clean and properly washed; proper glove use

No violations observed at the time of the inspection.

Muzna Rauf

Compliant

6. Adequate hand washing sink: supplied and accessible
### Time & Temperature Relationship *

#### 7. Proper hot and cold holding temperatures

<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>

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

<table>
<thead>
<tr>
<th>Public Comments</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspector</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td>Status</td>
<td>N/O</td>
</tr>
</tbody>
</table>

#### 9. Proper cooling methods

<table>
<thead>
<tr>
<th>Public Comments</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspector</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td>Status</td>
<td>N/O</td>
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</table>

#### 10. Proper cooking time and temperature

<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>

#### 11. Proper reheating procedures for hot holding
Public Comments: No violations observed at the time of the inspection.
Inspector: Muzna Rauf
Status: Compliant

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

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

14. Food contact surface; clean and sanitized
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: Muzna Rauf
   - Status: N/A

17. Compliance with Gulf Oyster Regulations
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:
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
### General Retail Factors

<table>
<thead>
<tr>
<th>No.</th>
<th>Description</th>
<th>Public Comments:</th>
<th>Inspector:</th>
<th>Status:</th>
<th>Notes:</th>
</tr>
</thead>
<tbody>
<tr>
<td>22</td>
<td>Sewage and wastewater properly disposed</td>
<td>No violations observed at the time of the inspection.</td>
<td>Muzna Rauf</td>
<td>Compliant</td>
<td></td>
</tr>
<tr>
<td>23</td>
<td>No insect, rodent, birds or animals present</td>
<td>No violations observed at the time of the inspection.</td>
<td>Muzna Rauf</td>
<td>Compliant</td>
<td></td>
</tr>
<tr>
<td></td>
<td><strong>General Retail Factors</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>24</td>
<td>Person in charge present and performs duties</td>
<td></td>
<td>Muzna Rauf</td>
<td>Compliant</td>
<td></td>
</tr>
<tr>
<td>25</td>
<td>Personal cleanliness and hair restraints</td>
<td></td>
<td>Muzna Rauf</td>
<td>Compliant</td>
<td></td>
</tr>
<tr>
<td>26</td>
<td>Approved thawing methods used, frozen food</td>
<td></td>
<td>Muzna Rauf</td>
<td>N/O</td>
<td></td>
</tr>
<tr>
<td>27</td>
<td>Food separated and protected</td>
<td></td>
<td>Muzna Rauf</td>
<td>Compliant</td>
<td></td>
</tr>
</tbody>
</table>
28. Washing fruits and vegetables

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

29. Toxic substances & automotive equipment

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

30. Food storage; food storage containers identified

Public Comments: Observed open box of cucumbers stored on top of the 3-compartment warewash sink. Employee instructed to remove the box of cucumbers from the sink at the time of the inspection. No contamination on the cucumbers observed at the time of the inspection.
Action Plan: Ensure food is not stored in an unapproved area.

California Retail Food Code §114047(b). Food shall be protected from contamination by storing the food in a clean, dry location, where it is not exposed to splash, dust, vermin, or other forms of contamination or adulteration, and at least six inches above the floor. Correct immediately.

California Retail Food Code §114049. Food shall not be stored in toilet rooms, dressing rooms, refuse rooms, or under other sources of contamination. Correct immediately.

Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Corrected on Site

31. Consumer self service

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

32. Food properly labeled and honestly presented
33. Nonfood-contact surfaces clean

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

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

36. Equipment, utensils and linens: storage and use

37. Adequate ventilation and lighting; designated areas, use

38. Thermometers provided and accurate
39. Wiping cloths; properly used and stored

Public Comments: Observed multiple soiled wiping towels stored on top of the food prep counters.
Action Plan: California Retail Food Code §114185.1(b). All wiping cloths used repeatedly prior to laundering shall be stored in an approved sanitizing solution when not in use. Correct Immediately.

California Retail Food Code §114185.1(e). Working containers of sanitizing solutions for storage of in-use wiping cloths shall be used in a manner to prevent contamination of food, equipment, utensils, linens, or single-use articles.

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

40. Plumbing, fixtures, equipment

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

42. Restroom facilities

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

43. Cleaning & servicing
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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

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)
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 *

55. Permit Suspension
Increased Risk to Public Health *

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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

Inspection Score *

57. Score

Public Comments: Facility Score = 90

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