Mobile Food Truck was issued a score of 99 (PASS) during a routine inspection conducted on 12/07/2022.

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

<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
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 sink: supplied and accessible
<table>
<thead>
<tr>
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</table>

**Time & Temperature Relationship**

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

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<thead>
<tr>
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8. **Time as public health control; procedures and records**

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

9. **Proper cooling methods**

<table>
<thead>
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<th></th>
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<tr>
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10. **Proper cooking time and temperature**

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

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</tbody>
</table>
Protection from Contamination *

12. Returned and re-service of food

<table>
<thead>
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13. Food in good condition; safe and unadulterated

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14. Food contact surface; clean and sanitized

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Food From Approved Sources *

15. Food obtained from approved source

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16. Compliance with shell stock tags, conditions, display

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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 2-compartment warewash sink measured at 120 degrees F and above.
Water at handwash sink measured at 100 degrees F and above.
Inspector: Muzna Rauf
Status: Compliant

21 b. Water available
General Retail Factors

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

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
28. Washing fruits and vegetables

Inspector: Muzna Rauf
Status: Compliant

29. Toxic substances & automotive equipment

Inspector: Muzna Rauf
Status: Compliant

30. Food storage; food storage containers identified

Inspector: Muzna Rauf
Status: Compliant

31. Consumer self service

Inspector: Muzna Rauf
Status: Compliant

32. Food properly labeled and honestly presented

Inspector: Muzna Rauf
Status: Compliant

33. Nonfood-contact surfaces clean
Public Comments:
Inspector: Muzna Rauf
Status: Compliant

34. Warewashing sink: 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. Adequate ventilation and lighting; designated areas, use

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

38. Thermometers provided and accurate

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

39. Wiping cloths; properly used and stored
40. Plumbing, fixtures, equipment

Public Comments: Observed water leaking from faucet at the 2-compartment warewash sink.
Action Plan: California Retail Food Code §114190. All plumbing and plumbing fixtures shall be installed in compliance with applicable local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair.
Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

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

Public Comments: Muzna Rauf
Inspector: Muzna Rauf
Status: Compliant

42. Restroom facilities

Public Comments: Muzna Rauf
Inspector: Muzna Rauf
Status: Compliant

43. Cleaning & servicing

Public Comments: Muzna Rauf
Inspector: Muzna Rauf
Status: Compliant

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

Public Comments: Muzna Rauf
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)

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

50. Location of compressors

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

51. Identification of owner
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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

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 = 99

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