Facility was issued a score of 95 (PASS) during a routine inspection conducted on 01/18/2023.

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
Public Comments: No food safety manager certificate observed at the facility. Please also ensure all staff handling food has food handler cards on site.

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

California Retail Food Code §113947. Food facilities that prepare, handle, or serve non-prepackaged potentially hazardous food, shall have an owner or employee who has successfully passed an approved and accredited food safety certification examination as specified in Sections 113947.2 and 113947.3. Correct within 60 days.

Tags: Minor Violation (2 points)
Inspector: Muzna Rauf
Status: Not Resolved

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
<table>
<thead>
<tr>
<th></th>
<th>Public Comments:</th>
<th>Inspector:</th>
<th>Status:</th>
</tr>
</thead>
<tbody>
<tr>
<td>6.</td>
<td>Adequate hand washing facilities: supplied and accessible</td>
<td>No violations observed at the time of the inspection.</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td>7.</td>
<td>Proper hot and cold holding temperatures</td>
<td>No violations observed at the time of the inspection.</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td>8.</td>
<td>Time as public health control; procedures and records</td>
<td></td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td>9.</td>
<td>Proper cooling methods</td>
<td></td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td>10.</td>
<td>Proper cooking time and temperature</td>
<td>No violations observed at the time of the inspection.</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td>11.</td>
<td>Proper reheating procedures for hot holding</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Time & Temperature Relationship**

No violations observed at the time of the inspection.

Inspector: Muzna Rauf
Status: Compliant
Protection from Contamination *

12. Returned and re-service of food

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

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

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
17. Compliance with Gulf Oyster Regulations

18. Compliance with variance, specialized process & HACCP

19. Consumer advisory provided for raw/undercooked food

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

21. Hot water available
Public Comments: No violations observed at the time of the inspection.

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

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
26. Approved thawing methods used, frozen food

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

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

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
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: Observed the following:
1) Walk in freezer located in the basement is not properly cooling. At the time of the inspection the outside digital thermometer was reading 20 degrees F. Ambient air of walk-in freezer measured at 15 degrees F. Walk-in freezer is not being currently used.
2) Non-operational reach-in Continental freezer and refrigerator. Both the freezer and refrigerator are not being currently used.

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
37. Vending machines

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

38. Adequate ventilation and lighting; designated areas, use

Public Comments: Observed the following:
1) Two non-operational lights under the hood located over the stove top.
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. Correct within 1 week.
Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf Status: Not Resolved

39. Thermometers provided and accurate

Public Comments: Inspector: Muzna Rauf Status: Compliant

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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

43. Toilet facilities: properly constructed, supplied, cleaned

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

44. Premises; personal/cleaning items; vermin proofing

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

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

Public Comments: Accumulation of orange residue/spill under the shelving located inside the walk-in freezer.
Action Plan: 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
Increased Risk to Public Health

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

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