Facility was issued a score of 98 (PASS) during a routine inspection conducted on 05/03/2023.

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 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>N/A</td>
</tr>
</tbody>
</table>

2. Communicable disease; reporting, restrictions & exclusions
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
No violations observed at the time of the inspection.

Public Comments: Muzna Rauf
Status: Compliant

8. Time as public health control; procedures and records

Public Comments: Muzna Rauf
Status: N/A

9. Proper cooling methods

Public Comments: Muzna Rauf
Status: N/A

10. Proper cooking time and temperature

Public Comments: Muzna Rauf
Status: N/A

11. Proper reheating procedures for hot holding

Public Comments: Muzna Rauf
Status: N/A

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
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
Inspector: Muzna Rauf
Status: N/A

17. Compliance with Gulf Oyster Regulations

Public Comments: Muzna Rauf
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 handwash sink 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 2 *

24. Person in charge present and performs duties

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

25. Personal cleanliness and hair restraints

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

26. Approved thawing methods used, frozen food

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

27. Food separated and protected

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

28. Washing fruits and vegetables

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

29. Toxic substances properly identified, stored and used
<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>Compliant</td>
</tr>
</tbody>
</table>

30. Food storage; food storage containers identified

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th></th>
</tr>
</thead>
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<tr>
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<td>Muzna Rauf</td>
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<tr>
<td>Status:</td>
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</table>

31. Consumer self service

<table>
<thead>
<tr>
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<th></th>
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</thead>
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<td>Muzna Rauf</td>
</tr>
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</table>

32. Food properly labeled and honestly presented

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

33. Nonfood-contact surfaces clean

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>Observed accumulation of dust on fan guard inside cooler holding Kombucha drinks.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Action Plan:</td>
<td>California Retail Food Code §114115(c). Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Correct within 1 week.</td>
</tr>
<tr>
<td>Tags:</td>
<td>General Retail Violation (1 point)</td>
</tr>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td>Status:</td>
<td>Not Resolved</td>
</tr>
</tbody>
</table>

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

<table>
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<th></th>
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</table>

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. 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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

41. Plumbing; fixtures, backflow devices, drainage
42. Garbage and refuse properly disposed; facilities maintained

43. Toilet facilities: properly constructed, supplied, cleaned

44. Premises; personal/cleaning items; vermin proofing

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

Public Comments: Observed the following:
1) One missing ceiling tile located above the beverage cooler.
2) One detached ceiling tile located adjacent to the fluorescent ceiling lights.

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.

Tags: General Retail Violation (1 point)

46. No unapproved sleeping quarters
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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

51. Impoundment/VC&D

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

52. Permit Suspension
**Increased Risk to Public Health** *

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

Public Comments:  
Inspector: Muzna Rauf  
Status: Compliant

**Inspection Score** *

54. Score

Public Comments:  
Facility Score = 98  
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