Facility was issued a score of 96 (PASS) during a routine inspection conducted on 03/16/2022.

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

| Public Comments | Food Safety Certification Name: Jair Padilla  
<table>
<thead>
<tr>
<th></th>
<th></th>
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</thead>
<tbody>
<tr>
<td></td>
<td>Expiration Date: 12/08/2023</td>
</tr>
<tr>
<td>Inspector</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td>Status</td>
<td>Compliant</td>
</tr>
</tbody>
</table>

2. Communicable disease; reporting, restrictions & exclusions
Preventing Contamination by Hands

3. No discharge from eyes, nose, and mouth

4. Proper eating, drinking, or tobacco use

5. Hands clean and properly washed; proper glove use

6. Adequate hand washing facilities: supplied and accessible

7. Proper hot and cold holding temperatures
8. Time as public health control; procedures and records

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

9. Proper cooling methods

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

10. Proper cooking time and temperature

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

11. Proper reheating procedures for hot holding

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

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: N/A
- Inspector: Muzna Rauf
- Status: N/A

17. Compliance with Gulf Oyster Regulations

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

Additional Risk Factors *

18. Compliance with variance, specialized process & HACCP

- Public Comments: N/A
- 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 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

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

| 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

<p>| Public Comments: | Inspector: Muzna Rauf | Status: Compliant |</p>
<table>
<thead>
<tr>
<th>30. Food storage; food storage containers identified</th>
</tr>
</thead>
<tbody>
<tr>
<td>Public Comments: Muzna Rauf</td>
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<tr>
<td>Inspector: Muzna Rauf</td>
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<tr>
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</tbody>
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<table>
<thead>
<tr>
<th>31. Consumer self service</th>
</tr>
</thead>
<tbody>
<tr>
<td>Public Comments: Muzna Rauf</td>
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<tr>
<td>Inspector: Muzna Rauf</td>
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<tr>
<td>Status: N/O</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>32. Food properly labeled and honestly presented</th>
</tr>
</thead>
<tbody>
<tr>
<td>Public Comments: Muzna Rauf</td>
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<tr>
<td>Inspector: Muzna Rauf</td>
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<tr>
<td>Status: Compliant</td>
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</tbody>
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<table>
<thead>
<tr>
<th>33. Nonfood-contact surfaces clean</th>
</tr>
</thead>
<tbody>
<tr>
<td>Public Comments: Muzna Rauf</td>
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<tr>
<td>Inspector: Muzna Rauf</td>
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<tr>
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<table>
<thead>
<tr>
<th>34. Warewash facilities: installed, maintained, used; test equipment</th>
</tr>
</thead>
<tbody>
<tr>
<td>Public Comments: Muzna Rauf</td>
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<tr>
<td>Inspector: Muzna Rauf</td>
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<tr>
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</tbody>
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<table>
<thead>
<tr>
<th>35. Equipment/utensils approved; installed; good repair; capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Public Comments: Muzna Rauf</td>
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<td>Inspector: Muzna Rauf</td>
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<tr>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>36. Equipment, utensils and linens: storage and use</th>
</tr>
</thead>
</table>

37. Vending machines

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

38. Adequate ventilation and lighting; designated areas, use

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

39. Thermometers provided and accurate

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

40. Wiping cloths; properly used and stored

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

41. Plumbing; fixtures, backflow devices, drainage

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

42. Garbage and refuse properly disposed; facilities maintained
43. Toilet facilities: properly constructed, supplied, cleaned

Public Comments: Observed the following:
1) Toilet paper stored on top of the dispenser inside the men's restroom.
2) Toilet paper stored on the floor and on top of the toilet tank inside the women's restroom.

Action Plan: California Retail Food Code §114250. Toilet tissue shall be provided in a permanently installed dispenser at each toilet.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf
Status: Not Resolved

44. Premises; personal/cleaning items; vermin proofing

Public Comments: Muzna Rauf

Inspector: Muzna Rauf
Status: Compliant

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

Public Comments: Observed dirt and old food debris on the floor of the walk-in cooler.

Action Plan: California Retail Food Code §114268. All floor surfaces within a facility must be smooth, clean, and in good repair at all times with a 4 inch minimum 3/8 inch coving.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf
Status: Not Resolved

46. No unapproved sleeping quarters

Public Comments: Muzna Rauf

Inspector: Muzna Rauf
Status: Compliant

47. Signs posted; last inspection report available
<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>Inspector: Muzna Rauf</th>
<th>Status: Compliant</th>
</tr>
</thead>
<tbody>
<tr>
<td>48. Permits available</td>
<td>Public Comments:</td>
<td>Inspector: Muzna Rauf</td>
</tr>
<tr>
<td>49. Compliance with Plan review requirements</td>
<td>Public Comments:</td>
<td>Inspector: Muzna Rauf</td>
</tr>
<tr>
<td>50. Samples Collection</td>
<td>Public Comments:</td>
<td>Inspector: Muzna Rauf</td>
</tr>
<tr>
<td>51. Impoundment/VC&amp;D</td>
<td>Public Comments:</td>
<td>Inspector: Muzna Rauf</td>
</tr>
<tr>
<td>52. Permit Suspension</td>
<td>Public Comments:</td>
<td>Inspector: Muzna Rauf</td>
</tr>
</tbody>
</table>

**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 = 96

- 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