Facility was issued a score of 95 (PASS) during a routine inspection conducted on 02/16/2022.

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** 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

Food Safety Certificate expired more than 30 days prior.

Action Plan: California Retail Food Code §113947. Food facilities that prepare, handle, or serve nonprepackaged 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

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

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

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

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

### 9. Proper cooling methods

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

### 10. Proper cooking time and temperature

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

### 11. Proper reheating procedures for hot holding

| Public Comments: |
| 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

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: Observed pink/black residue along the inside panel of the ice machine. Pink/black residue is not in direct contact with the ice.
Action Plan: All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141). 114097.

California Retail Food Code §114099.6. Manual chemical sanitization shall only take place in one of three ways:
1. Equipment and utensils shall be in contact with a chlorine solution at 100ppm for a minimum of 30 seconds.
2. Equipment and utensils shall be in contact with an iodine solution at 25ppm for a minimum of 60 seconds.
3. Equipment and utensils shall be in contact with a quaternary ammonia solution at 200ppm for a minimum of 60 seconds.
Tags: Minor Violation (2 points)
Inspector: Muzna Rauf
Status: Not Resolved

Food From Approved Sources

15. Food obtained from approved source
No violations observed at the time of the inspection.

Inspector: Muzna Rauf
Status: Compliant

16. Compliance with shell stock tags, conditions, display

Inspector: Muzna Rauf
Status: N/A

17. Compliance with Gulf Oyster Regulations

Inspector: Muzna Rauf
Status: N/A

Additional Risk Factors *

18. Compliance with variance, specialized process & HACCP

Inspector: Muzna Rauf
Status: N/A

19. Consumer advisory provided for raw/undercooked food

Inspector: Muzna Rauf
Status: N/A

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

Inspector: Muzna Rauf
Status: N/A

21 a. Hot water available
21 b. Water available

No violations observed at the time of the inspection.

Inspector: Muzna Rauf
Status: Compliant

22. Sewage and wastewater properly disposed

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 1 *

24. Person in charge present and performs duties

Inspector: Muzna Rauf
Status: Compliant

25. Personal cleanliness and hair restraints

Inspector: Muzna Rauf
Status: Compliant
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: Compliant

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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

32. Food properly labeled and honestly presented
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:
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: Compliant

38. Adequate ventilation and lighting; designated areas, use
39. Thermometers provided and accurate

40. Wiping cloths; properly used and stored

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
Observed employee cell phone stored inside stainless steel steam table pan at the food prep station. Operator instructed to have employees place personal effects inside their lockers or other designated space where food is not being prepared or stored.

Action Plan: California Retail Food Code §114256.1 No person shall store clothing or personal effects in any area used for the storage and preparation of food.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf
Status: Not Resolved

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

Inspector: Muzna Rauf
Status: Compliant

46. No unapproved sleeping quarters

Inspector: Muzna Rauf
Status: Compliant

47. Signs posted; last inspection report available

Inspector: Muzna Rauf
Status: Compliant

48. Permits available

Inspector: Muzna Rauf
Status: Compliant

49. Compliance with Plan review requirements

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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

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

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