Notes

Facility was issued a score of 87 (PASS) during a routine inspection conducted on 04/27/2022.

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. Demonstartion of knowledge

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>No violations observed at the time of the inspection.</th>
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</thead>
<tbody>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
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<tr>
<td>Status:</td>
<td>Compliant</td>
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</tbody>
</table>
1b. Food safety certification

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>Food Safety Certification Name: Sandra Jacquez</th>
</tr>
</thead>
<tbody>
<tr>
<td>Expiration Date:</td>
<td>08/04/2025</td>
</tr>
</tbody>
</table>

Inspector: Muzna Rauf  
Status: Compliant

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 1 *
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: Observed compost bin placed in front of the handwash sink blocking access to it.
Action Plan: California Retail Food Code §113953.1(a) A handwashing facility shall be clean, unobstructed, and accessible at all times for employee use.
Tags: Minor Violation (2 points)
Inspector: Muzna Rauf
Status: Not Resolved

Time & Temperature Relationship

7. Proper hot and cold holding temperatures
Observed sliced tomatoes measured at 55°F in the True refrigerator sandwich prep table pan. Ambient air of True refrigerator sandwich prep table measured at 54°F. Person in charge instructed not to have employees use the cooler to store potentially hazardous food items until it is fixed.

Action Plan: California Retail Food Code §113996(a). Except during preparation, cooking, cooling, transportation to or from a retail food facility for a period of less than 30 minutes, or when time is used as the public health control as specified under Section 114000, or as otherwise provided in this section, potentially hazardous food shall be maintained at or above 135°F, or at or below 41°F.

California Retail Food Code §113996(d). Potentially hazardous foods held for dispensing in serving lines and salad bars may be maintained above 41°F, but not above 45°F, during periods not to exceed 12 hours in any 24-hour period only if the unused portions are disposed of at or before the end of this 24-hour period. For purposes of this subdivision, a display case shall not be deemed to be a serving line.

California Retail Food Code §113998. If it is necessary to remove potentially hazardous food from the specified holding temperatures to facilitate preparation, this preparation shall in no case exceed two cumulative hours without a return to the specified holding temperatures.

Tags: Major Violation (4 points)
Inspector: Muzna Rauf
Status: Not Resolved

8. Time as public health control; procedures and records

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

9. Proper cooling methods

Public Comments: Muzna Rauf
Inspector: Muzna Rauf
Status: N/O
<table>
<thead>
<tr>
<th>Protection from Contamination</th>
<th>1</th>
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<tbody>
<tr>
<td>10. Proper cooking time and temperature</td>
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<td>11. Proper reheating procedures for hot holding</td>
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<td>12. Returned and re-service of food</td>
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<td>Status:</td>
<td>Muzna Rauf</td>
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<tr>
<td>13. Food in good condition; safe and unadulterated</td>
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<tr>
<td>14. Food contact surface; clean and sanitized</td>
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Public Comments: Observed the following:
1) Yellow/black discolored and deteriorated cutting boards at the sandwich prep cooler.
2) Black discolored and deteriorated green plastic cutting board being actively used to prep food.
Have all cutting board surfaces properly cleaned and sanitized daily especially when changing from raw food of animal origin to ready to eat food, between species of raw food of animal origin, between unwashed produce and potentially hazardous food.

Action Plan: California Retail Food Code §114097. All food contact surfaces shall be clean and sanitized at all times. Correct Immediately.

California Retail Food Code §114117. All equipment and/or utensils in contact with potentially hazardous foods shall be cleaned and sanitized at least once every 4 hours. Correct immediately.

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. Correct Immediately.

Tags: Major Violation (4 points)

Inspector: Muzna Rauf
Status: Not Resolved

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
<table>
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21 a. Hot water available
Observed the following:
1) Hot water measured at the 3-compartment warewash sink measured at 100°F.
2) Mechanical dishwasher washing at 90°F, and final rinse at 114°F. With multiple use, the wash/rinse temperature was observed to be gradually decreasing with each cycle.

Public Comments:
California Retail Food Code §114192. All facilities shall have an adequate supply of hot and cold water that is protected, pressurized, potable, and delivered through an approved plumbing system. Correct Immediately.

California Retail Food Code §114192(a). Hot water shall be supplied at a minimum temperature of at least 120 degrees F measured from the faucet of warewash sinks, food prep sinks, and janitorial sinks. Hot water measured below 100 degrees F throughout the food facility will result in closure. Correct immediately.

California Retail Food Code §114195.(b) Hot water generation and distribution systems shall be sufficient to meet the peak hot water demands throughout the food facility.

GUIDELINES FOR WATER HEATER - California Health and Safety Code, Chapter 4, Article 8, Sections 27623, 27624, 27625, 27627, and 27627.3.

1) Food facilities with improperly sized tankless water heater systems will not be able to provide the minimum hot water flow rate required when multiple plumbing fixtures and/or pieces of equipment require hot water simultaneously.
2) A water heater shall be provided which is capable of generating an adequate supply of hot water, at a temperature of at least 120°Fahrenheit (F), to all sinks, janitorial facilities, and other equipment and fixtures that use hot or warm water, at all times.
3) Water heaters and their installation must be in compliance with all local building code requirements.
4) Consequently, facilities with high hot water demand may be required to install multiple tankless water heaters and/or equipment booster heaters. Also, facilities with dishmachines that require minimum hot water pressure rates and do not have internal pressure gauges that measure incoming hot water flow, may be required to install pressure gauges at hot water lines feeding dishmachines. Gauges must be installed according to dishmachine manufacturer’s recommendations/guidelines and applicable plumbing codes.

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

21 b. Water available
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 1 *

24. Person in charge present and performs duties

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

25. Personal cleanliness and hair restraints
<table>
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26. Approved thawing methods used, frozen food

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27. Food separated and protected

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28. Washing fruits and vegetables

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29. Toxic substances properly identified, stored and used

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</table>
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

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) Non operating True refrigerator sandwich prep cooler. Ambient air of cooler measured at 54 degrees F.
2) Multiple deteriorated cutting boards being actively used in the kitchen.
3) Mechanical dishwasher not washing and rinsing at the required temperature - water heater unable to generate an adequate supply of hot water. See Action Plan under violation #21a.
4) Plastic cups and metal pans being used as scoopers in bins holding rice, salt etc.

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.

California Retail Food Code §114130(b). All new and replacement food-related and utensil-related equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program. When current equipment is in need of replacement, the equipment must be replaced with restaurant grade ANSI/NSF approved equipment. Correct at equipment replacement.

California Retail Food Code §114130.3 & 114177. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced. Correct within 1 week.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf
Status: Not Resolved

36. Equipment, utensils and linens: storage and use
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<th></th>
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<tr>
<td>37. Vending machines</td>
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<td>38. Adequate ventilation and lighting; designated areas, use</td>
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<td>39. Thermometers provided and accurate</td>
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<td>40. Wiping cloths; properly used and stored</td>
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</tbody>
</table>
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
46. No unapproved sleeping quarters

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

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 = 87

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