Facility was issued a score of 91 (PASS) during a routine inspection conducted on 03/03/2022.

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

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

#### 1b. Food safety certification

- **Public Comments:** Food Safety Certification Name: Laquetta Riley
  Expiration Date: 01/11/2023
- **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

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 wall mounted soap dispenser not secured to the wall next to the handwash sink at the Kosher/deli station. Employees are able to manually dispense soap from the dispenser. Ensure dispenser is mounted to the wall for employee use.
Action Plan:  California Retail Food Code §113953. Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair.
Tags:  Minor Violation (2 points)
Inspector:  Muzna Rauf
Status:  Not Resolved

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 heavy build up of black mildew/mold along the inside of the ice machine. Ice is in direct contact with the mildew/mold. Executive chef instructed to not have his staff use the ice until the ice machine is properly cleaned and sanitized.
Action Plan: California Retail Food Code §114097. All food contact surfaces shall be clean and sanitized at all times.
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: 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

Public Comments:
Inspector: Muzna Rauf
Status: N/A
17. Compliance with Gulf Oyster Regulations

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

18. Compliance with variance, specialized process & HACCP

**Public Comments:**
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
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

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
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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

33. Nonfood-contact surfaces clean
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) Water leaking inside Trautsen cooler C3 RF6.
2) Broken safety release knob inside the walk-in refrigerator L94 located in the basement.

Action Plan: California Retail Food Code §114175. Equipment and utensils shall be kept clean, fully operative, and in good repair.

Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

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: Observed multiple soiled wiping cloths stored on top of food prep counters throughout the kitchen.
Action Plan: California Retail Food Code §114185.1(b). All wiping cloths used repeatedly prior to laundering shall be stored in an approved sanitizing solution when not in use. Correct Immediately.
California Retail Food Code §114185.1(e). Working containers of sanitizing solutions for storage of in-use wiping cloths shall be used in a manner to prevent contamination of food, equipment, utensils, linens, or single-use articles.
Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

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

Public Comments: Observed the following:
1) Damaged non-skid floor strip inside the walk-in refrigerator L-94.
2) Missing ceiling panel measuring approximately 2 ft x 4 ft located above pizza oven in back room being used as storage.
3) Multiple 2” to 4” gaps in the ceiling around pipes in the back room holding the pizza oven.

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. Seal all open gaps in the ceiling and walls.

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
Status: Compliant

47. Signs posted; last inspection report available

Public Comments: Muzna Rauf
Status: Compliant

48. Permits available

Public Comments: Muzna Rauf
Status: Compliant

49. Compliance with Plan review requirements
### Increased Risk to Public Health

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>Inspector:</th>
<th>Muzna Rauf</th>
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<tbody>
<tr>
<td>Status:</td>
<td>Compliant</td>
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</table>
Public Comments: Facility Score = 91

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