Facility was issued a score of 90 (PASS) during a routine inspection conducted on 04/03/2023.

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

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: Ronnie Persons Jr.
Expiration Date: 05/19/2026
Inspector: Muzna Rauf
Status: Compliant

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

3. No discharge from eyes, nose, and mouth

No violations observed at the time of the inspection.

Inspector: Muzna Rauf
Status: Compliant

4. Proper eating, drinking, or tobacco use

No violations observed at the time of the inspection.

Inspector: Muzna Rauf
Status: Compliant

5. Hands clean and properly washed; proper glove use

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 the following:
1) Empty soap dispenser at the handwash sink located next to the cook line in the front of the facility.
2) Empty paper towel dispenser at the handwash sink located in the rear of the facility inside the kitchen.

Action Plan: California Retail Food Code §113953.2. A handwashing facility shall be provided with the following in dispensers at, or adjacent to, each handwashing facility:
(a) Handwashing cleanser.
(b) Sanitary single-use towels or a heated-air hand drying device.

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
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 the following:
1) Multiple deteriorated and black/yellow discolored cutting board stored with clean boards on the rack inside the kitchen.
2) Black residue along the inside panel of the ice machine. Black residue is not in direct contact with the ice.

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

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.

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

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

17. Compliance with Gulf Oyster Regulations

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

Additional Risk Factors

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
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: | Observed three gnats next to the 3-compartment warewashing sink. |
| Action Plan:     | California Retail Food Code §114259.1. The premises of each food facility shall be kept free of vermin. Cockroaches, mice, rats, flies and similar pests that carry disease are considered to be vermin. Correct immediately. |
| Tags:            | Minor Violation (2 points) |
| Inspector:       | Muzna Rauf                                           |
| Status:          | Not Resolved                                         |

General Retail Factors 2 *

24. Person in charge present and performs duties

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

25. Personal cleanliness and hair restraints
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<td>Inspector:</td>
<td>Muzna Rauf</td>
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<tr>
<td>Status:</td>
<td>Compliant</td>
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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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30. Food storage; food storage containers identified

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<td>Status:</td>
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</table>

31. Consumer self service
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
Observed the following:
1) Broken outside top door closure to walk-in cooler 55J.
2) Buildup of ice around door of the walk-in freezer C3 WIF2 located in the basement.
3) Multiple deteriorated and black/yellow discolored cutting board stored with clean boards on the rack inside the kitchen.

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 §114130.3 & 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

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
40. Wiping cloths; properly used and stored

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

41. Plumbing; fixtures, backflow devices, drainage

Public Comments: Observed clogged floor drain underneath the 3-compartment warewash sink located in the basement which is being used for the Kosher Station.
Action Plan: California Retail Food Code §114190. All plumbing and plumbing fixtures shall be installed in compliance with applicable local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Correct within 1 week.
Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

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:
Inspector: Muzna Rauf
Status: Compliant

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
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 = 90

- 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