Facility was issued a score of 97 (PASS) during a routine inspection conducted on 04/25/2022.

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

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 the following:
1) Access to handwash sink blocked by trash bin. Food employee removed trash bin at the time of the inspection. Violation corrected on site.
2) 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. REPEAT VIOLATION.

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.

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
No violations observed at the time of the inspection.

Tandoori chicken hot holding temperature measured at 151 degrees F. Temperature logs maintained on site.

Inspector: Muzna Rauf
Status: Compliant

8. Time as public health control; procedures and records

8.1 Public Comments:

Inspector: Muzna Rauf
Status: N/O

9. Proper cooling methods

9.1 Public Comments:

Inspector: Muzna Rauf
Status: N/O

10. Proper cooking time and temperature

10.1 Public Comments:

No violations observed at the time of the inspection.

Tandoori chicken cooking temperature measured at 202 degrees F. Temperature logs maintained on site.

Inspector: Muzna Rauf
Status: Compliant

11. Proper reheating procedures for hot holding
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: No violations observed at the time of the inspection.
Inspector: Muzna Rauf
Status: Compliant

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

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

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

21 a. Hot water available

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

Water at 3-compartment warewash sink measured at 120 degrees F and above.
Water at handwash sink measured at 100 degrees F and above.

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
<table>
<thead>
<tr>
<th>Public Comments</th>
<th>No violations observed at the time of the inspection.</th>
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<tbody>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
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<tr>
<td>Status:</td>
<td>Compliant</td>
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23. No insect, rodent, birds or animals present

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<td>Status:</td>
<td>Compliant</td>
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**General Retail Factors**

1. *

24. Person in charge present and performs duties

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<th>Public Comments:</th>
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25. Personal cleanliness and hair restraints

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<th>Public Comments:</th>
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<td>Inspector:</td>
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<td>Status:</td>
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26. Approved thawing methods used, frozen food
27. Food separated and protected

 Inspector: Muzna Rauf
 Status: Compliant

28. Washing fruits and vegetables

 Inspector: Muzna Rauf
 Status: N/O

29. Toxic substances properly identified, stored and used

 Inspector: Muzna Rauf
 Status: Compliant

30. Food storage; food storage containers identified

 Inspector: Muzna Rauf
 Status: Compliant
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<thead>
<tr>
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<th>31. Consumer self service</th>
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<td></td>
<td><strong>Public Comments:</strong></td>
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<td><strong>Inspector:</strong> Muzna Rauf</td>
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<td>32. Food properly labeled and honestly presented</td>
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<td><strong>Public Comments:</strong></td>
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<td>33. Nonfood-contact surfaces clean</td>
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<td><strong>Public Comments:</strong></td>
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<td>34. Warewash facilities: installed, maintained, used; test equipment</td>
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<td><strong>Public Comments:</strong></td>
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<td>35. Equipment/utensils approved; installed; good repair; capacity</td>
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Observed the following:

1) Two Southbend Skillets non-operational.
2) Top and bottom Blodgett oven non-operational.
3) Hobart deck (oven B) non-operational.
4) Trautsen refrigerator C3RF4 and C3RF1 non-operational.
5) Broken outside top door closure to walk-in cooler 55J.

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.

36. Equipment, utensils and linens: storage and use

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

37. Vending machines

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

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

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

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
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

53. Multiple Major Critical Risk Violations / Increased Risk to Public Health

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

54. Score

Public Comments: Facility Score = 97

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