Notes

Facility was issued a score of 84 (PASS) during a routine inspection conducted on 10/13/2022.

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.

Reinspection to check compliance for violations #1b, #8, #14, #15, and #27 to be conducted after 11/14/2022.

— 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>
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<tbody>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
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<tr>
<td>Status:</td>
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1b. Food safety certification
Public Comments: Observed the following:
1) Unable to verify if person in charge has a Food Safety Manager Certificate. Ensure that one person from Café Ohlone maintains a current and valid Food Safety Manager Certificate.
2) Unable to verify if the staff handling food has a Basic Food Handlers card. Ensure that all staff handling food has a current and valid Food Handlers card.

Action Plan: California Retail Food Code §113947.1. (a) 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. (h) Certified individuals shall be recertified every five years by passing an approved and accredited food safety certification examination. Correct within 60 days.

California Retail Food Code §113948. All employees that prepare, handle, or serve non-packaged potentially hazardous foods shall have passed an approved safety certification program. A food handler shall obtain a food handler card within 30 days after the date of hire. Food handler cards shall be valid for three years from the date of issuance. Correct within 30 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: Observed the following:
1) Cold smoked Trout placed under Time as a Public Health Control without indicating discard time.
2) Soft boiled quail eggs placed under Time as a Public Health Control without indicating discard time.
3) Roasted potatoes placed under Time as a Public Health Control without indicating discard time.

Action Plan: California Retail Food Code §114000 (a) Except as specified in subdivision (b), if time only, rather than time in conjunction with temperature, is used as the public health control for a working supply of potentially hazardous food before cooking or for ready-to-eat potentially hazardous food that is displayed or held for service for immediate consumption, the following shall occur:
(1) The food shall be marked or otherwise identified to indicate the time that is four hours past the point in time when the food is removed from temperature control.
(2) The food shall be cooked and served, served if ready-to-eat, or discarded within four hours from the point in time when the food is removed from temperature control.
(3) The food in unmarked containers or packages or marked to exceed a four-hour limit shall be discarded.
(4) Written procedures shall be maintained in the food facility and made available to the enforcement agency upon request, that ensure compliance with this section and Section 114002, for food that is prepared, cooked, and refrigerated before time is used as a public health control.

Correct immediately.

Tags: Major Violation (4 points)

Inspector: Muzna Rauf
Status: Not Resolved

9. Proper cooling methods

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

10. Proper cooking time and temperature

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

11. Proper reheating procedures for hot holding
Public Comments: Muzna Rauf
Inspector: Muzna Rauf
Status: N/O

12. Returned and re-service of food

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

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 unclean chef knife carrying case stored on top of the cutting board at the food prep station. No food being actively prepared at the time of the inspection.

Action Plan: California Retail Food Code §113980. All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage; shall have been obtained from approved sources; shall be protected from dirt, vermin, unnecessary handling, droplet contamination, overhead leakage, or other environmental sources of contamination; shall otherwise be fully fit for human consumption; and shall conform to the applicable provisions of the Sherman Food, Drug, and Cosmetic Law (Part 5 (commencing with Section 109875)).

Ensure food is not in contact with dirty equipment.

Ensure food contact surfaces are maintained clean and are not contaminated by dirty equipment.

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf

Status: Not Resolved

Food From Approved Sources

15. Food obtained from approved source
Additional Risk Factors

18. Compliance with variance, specialized process & HACCP
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: The following observations were made at the Foothill Kitchen:
Water at 3-compartment warewash sink measured at 120 degrees F and above.
Water at handwash sinks measured at 100 degrees F and above.
Inspector: Muzna Rauf
Status: Compliant

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
No violations observed at the time of the inspection.

General Retail Factors 1 *

24. Person in charge present and performs duties

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

25. Personal cleanliness and hair restraints

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

26. Approved thawing methods used, frozen food

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

27. Food separated and protected

Public Comments: Observed no overhead protection over the food handling area located at the open-air terrace of the Hearst Museum.
Action Plan: California Retail Food Code §114328. (j) For offsite food service where a catering operation is serving the food, the person in charge on behalf of the catering operation shall ensure that basic food safety is maintained at all times, including, but not limited to, all of the following:
(1) Protecting the food from contamination during service.
(2) Providing overhead protection over all food handling areas.
Correct immediately.
Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved
28. Washing fruits and vegetables
Public Comments: Muzna Rauf
Inspector: Muzna Rauf
Status: N/O

29. Toxic substances properly identified, stored and used
Public Comments: Muzna Rauf
Inspector: Compliant
Status: Compliant

30. Food storage; food storage containers identified
Public Comments: Muzna Rauf
Inspector: Compliant
Status: Compliant

31. Consumer self service
Public Comments: Muzna Rauf
Inspector: N/O
Status: N/O

32. Food properly labeled and honestly presented
Public Comments: Muzna Rauf
Inspector: N/O
Status: N/O

33. Nonfood-contact surfaces clean
Public Comments: Muzna Rauf
Inspector: Compliant
Status: Compliant

34. Warewash facilities: installed, maintained, used; test equipment
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: 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
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<th>41. Plumbing; fixtures, backflow devices, drainage</th>
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<th>42. Garbage and refuse properly disposed; facilities maintained</th>
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<th>43. Toilet facilities: properly constructed, supplied, cleaned</th>
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<th>44. Premises; personal/cleaning items; vermin proofing</th>
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<th>45. Floors, walls and ceiling: properly built, maintained and clean</th>
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<p>| 46. No unapproved sleeping quarters |  |</p>
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### 47. Signs posted; last inspection report available

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### 48. Permits available

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### 49. Compliance with Plan review requirements

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### 50. Samples Collection

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### 51. Impoundment/VC&D

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### 52. Permit Suspension
Increased Risk to Public Health

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

Public Comments: Refer to violations #8, and #15.
Action Plan: If two (2) or more major critical risk violations are marked, and additional (3) points will be deducted, except when a closure violation for no water available, sewage or vermin infestation is also marked. Major Critical Violations #2, #5, #7, #8, #9, #10, #11, #13, #14, #15, #20, #21a.
Tags: Multiple Major Critical Risk Violations (3 points)
Inspector: Muzna Rauf
Status: Not Resolved

Inspection Score

54. Score

Public Comments: Facility Score = 84

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