Facility was issued a score of 97 (PASS) during a routine inspection conducted on 04/20/2022.

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

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

| Public Comments: | Food Safety Certification Name: Lilia Gonzalez  
|                  | Expiration Date: 01/27/2027 |
| 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 *
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:
Inspector: Muzna Rauf
Status: N/O

9. Proper cooling methods
Protection from Contamination

10. Proper cooking time and temperature

11. Proper reheating procedures for hot holding

12. Returned and re-service of food

13. Food in good condition; safe and unadulterated
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
Additional Risk Factors

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

21 a. Hot water available
Public Comments: Observed hot water temperature at the 2-compartment warewash sink measured at 105 degrees F. Water temperature was unable to rise to 120 degrees F at the time of the inspection.

Action Plan: 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.

Tags: [Minor Violation (2 points)]

Inspector: Muzna Rauf

Status: Not Resolved

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: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

General Retail Factors ⋆
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<thead>
<tr>
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<tbody>
<tr>
<td>24. Person in charge present and performs duties</td>
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<td></td>
<td>Public Comments:</td>
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<td></td>
<td>Status:</td>
<td>Compliant</td>
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<td>25. Personal cleanliness and hair restraints</td>
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<td>Public Comments:</td>
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<td>Status:</td>
<td>Compliant</td>
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<td>26. Approved thawing methods used, frozen food</td>
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<td></td>
<td>Public Comments:</td>
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<td></td>
<td>Inspector:</td>
<td>Muzna Rauf</td>
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<tr>
<td></td>
<td>Status:</td>
<td>N/O</td>
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<tr>
<td>27. Food separated and protected</td>
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<td></td>
<td>Public Comments:</td>
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<td>Inspector:</td>
<td>Muzna Rauf</td>
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<td></td>
<td>Status:</td>
<td>Compliant</td>
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<td>28. Washing fruits and vegetables</td>
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</tbody>
</table>
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

31. Consumer self service

Inspector: Muzna Rauf
Status: Compliant

32. Food properly labeled and honestly presented

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

Public Comments: Observed accumulation of dirt and old food debris on door gasket of True refrigerator.
Action Plan: California Retail Food Code §114115(c). Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Correct within 1 week.
Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

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:
Inspector: Muzna Rauf
Status: Compliant

36. Equipment, utensils and linens: storage and use

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

37. Vending machines
38. Adequate ventilation and lighting; designated areas, use

Inspector: Muzna Rauf
Status: Compliant

39. Thermometers provided and accurate

Inspector: Muzna Rauf
Status: Compliant

40. Wiping cloths; properly used and stored

Inspector: Muzna Rauf
Status: Compliant

41. Plumbing; fixtures, backflow devices, drainage

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

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

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