Facility was issued a score of 97 (PASS) during a routine inspection conducted on 11/02/2022.

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 Manager Certification: Veronica Guzman Delgadillo
  Expiration Date: 06/11/2027
- **Inspector:** Muzna Rauf
- **Status:** Compliant

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

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: 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

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

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: N/A
- Inspector: Muzna Rauf
- Status: N/A

17. Compliance with Gulf Oyster Regulations

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

18. Compliance with variance, specialized process & HACCP

- Public Comments: N/A
- 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

21 a. Hot water available

- Public Comments: Observed hot water temperature measured at 112 degrees F at the 3-compartment warewash sink and food prep sink. Hot water temperature unable to rise above 120 degrees F at the time of the inspection. Manager instructed to contact facilities and see if there is any issue with the water heater/boiler in the building. Dishwashing machine is operational and currently washing at 166 degrees F, and rinsing at 181 degrees F. Discontinue manual warewashing and start use of mechanical dishwasher if water temperature drops below 100 degrees F.

- 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)

21 b. Water available

- Public Comments: No violations observed at the time of the inspection.

22. Sewage and wastewater properly disposed

- Public Comments: No violations observed at the time of the inspection.

23. No insect, rodent, birds or animals present
No violations observed at the time of the inspection.

Inspector: Muzna Rauf
Status: Compliant

General Retail Factors 1 *

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: Compliant

27. Food separated and protected

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

28. Washing fruits and vegetables

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

29. Toxic substances properly identified, stored and used
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

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 ambient air of open air display cooler measured at 44 degrees F. Digital dial on cooler reading 42 degrees F. Display cooler is holding bottled drinks and uncut apples and oranges. As per employee they do not use it to hold any potentially hazardous food.

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:
Inspector: Muzna Rauf
Status: Compliant
<table>
<thead>
<tr>
<th>41. Plumbing; fixtures, backflow devices, drainage</th>
</tr>
</thead>
<tbody>
<tr>
<td>Public Comments: Muzna Rauf</td>
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<tr>
<td>Inspector: Muzna Rauf</td>
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<tr>
<td>Status: Compliant</td>
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</table>

<table>
<thead>
<tr>
<th>42. Garbage and refuse properly disposed; facilities maintained</th>
</tr>
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<tbody>
<tr>
<td>Public Comments: Muzna Rauf</td>
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<tr>
<td>Inspector: Muzna Rauf</td>
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<td>Status: Compliant</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>43. Toilet facilities: properly constructed, supplied, cleaned</th>
</tr>
</thead>
<tbody>
<tr>
<td>Public Comments: Muzna Rauf</td>
</tr>
<tr>
<td>Inspector: Muzna Rauf</td>
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<table>
<thead>
<tr>
<th>44. Premises; personal/cleaning items; vermin proofing</th>
</tr>
</thead>
<tbody>
<tr>
<td>Public Comments: Muzna Rauf</td>
</tr>
<tr>
<td>Inspector: Muzna Rauf</td>
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<td>Status: Compliant</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>45. Floors, walls and ceiling: properly built, maintained and clean</th>
</tr>
</thead>
<tbody>
<tr>
<td>Public Comments: Muzna Rauf</td>
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<td>Inspector: Muzna Rauf</td>
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<td>Status: Compliant</td>
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<table>
<thead>
<tr>
<th>46. No unapproved sleeping quarters</th>
</tr>
</thead>
<tbody>
<tr>
<td>Public Comments: Muzna Rauf</td>
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<tr>
<td>Inspector: Muzna Rauf</td>
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<tr>
<td>Status: Compliant</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>47. Signs posted; last inspection report available</th>
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</thead>
<tbody>
<tr>
<td>Public Comments:</td>
</tr>
<tr>
<td>Public Comments:</td>
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<tr>
<td>---</td>
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</table>

### 48. Permits available

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>Muzna Rauf</th>
<th>Inspector:</th>
<th>Muzna Rauf</th>
<th>Status:</th>
<th>Compliant</th>
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</thead>
</table>

### 49. Compliance with Plan review requirements

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>Muzna Rauf</th>
<th>Inspector:</th>
<th>Muzna Rauf</th>
<th>Status:</th>
<th>Compliant</th>
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</table>

### 50. Samples Collection

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>Muzna Rauf</th>
<th>Inspector:</th>
<th>Muzna Rauf</th>
<th>Status:</th>
<th>Compliant</th>
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</table>

### 51. Impoundment/VC&D

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>Muzna Rauf</th>
<th>Inspector:</th>
<th>Muzna Rauf</th>
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### 52. Permit Suspension

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>Muzna Rauf</th>
<th>Inspector:</th>
<th>Muzna Rauf</th>
<th>Status:</th>
<th>Compliant</th>
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</thead>
</table>

### Increased Risk to Public Health *

| 53. Multiple Major Critical Risk Violations / Increased Risk to Public Health |
### Inspection Score *

**54. Score**

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>Facility Score = 97</th>
</tr>
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<tbody>
<tr>
<td>PASS</td>
<td>80 to 100</td>
</tr>
<tr>
<td>CONDITIONAL PASS</td>
<td>75 to 79</td>
</tr>
<tr>
<td>FAIL</td>
<td>&lt; 75 (facility will be closed, notice of closure posted, health permit suspended; re-inspection will be scheduled when violations are abated).</td>
</tr>
</tbody>
</table>

Inspector: Muzna Rauf  
Status: Compliant