Facility was issued a score of 96 (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

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: Observed the following:
1) Missing Food Safety Manager certificate on site. Manager Veronica Guzman completed Food Safety Manager course on 2/12/2022. Exam currently pending. Manager to email EHS copy of certificate once she has passed the exam.
2) One food employee (Ernesto Ramirez) with food handler card that expired on 4/13/2022.

Action Plan: 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. 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
Preventing Contamination by Hands *

| 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
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
<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>

13. Food in good condition; safe and unadulterated

<table>
<thead>
<tr>
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<tr>
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</tr>
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</table>

14. Food contact surface; clean and sanitized

<table>
<thead>
<tr>
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</thead>
<tbody>
<tr>
<td>Inspector</td>
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</tr>
<tr>
<td>Status</td>
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</tbody>
</table>

Food From Approved Sources *

15. Food obtained from approved source

<table>
<thead>
<tr>
<th>Public Comments</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Inspector</td>
<td>Muzna Rauf</td>
</tr>
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</tr>
</tbody>
</table>

16. Compliance with shell stock tags, conditions, display
17. Compliance with Gulf Oyster Regulations

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

<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>
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</tr>
<tr>
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</tr>
</tbody>
</table>

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

<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>

### 22. Sewage and wastewater properly disposed

<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>

### 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

24. Person in charge present and performs duties

Inspector: Muzna Rauf
Status: Compliant

25. Personal cleanliness and hair restraints

Inspector: Muzna Rauf
Status: Compliant

26. Approved thawing methods used, frozen food

Inspector: Muzna Rauf
Status: N/O

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
Public Comments:
Inspector: Muzna Rauf
Status: Compliant

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

Public Comments: Observed ambient air of open air display cooler measured at 45 degrees F. Digital dial on cooler reading 43.9 degrees F. Display cooler is only holding bottled drinks. 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
<table>
<thead>
<tr>
<th>Number</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>37.</td>
<td>Vending machines</td>
</tr>
<tr>
<td>38.</td>
<td>Adequate ventilation and lighting; designated areas, use</td>
</tr>
<tr>
<td>39.</td>
<td>Thermometers provided and accurate</td>
</tr>
<tr>
<td>40.</td>
<td>Wiping cloths; properly used and stored</td>
</tr>
</tbody>
</table>

### 37. Vending machines
- **Public Comments:**
- **Inspector:** Muzna Rauf
- **Status:** Compliant

### 38. Adequate ventilation and lighting; designated areas, use
- **Public Comments:**
- **Inspector:** Muzna Rauf
- **Status:** Compliant

### 39. Thermometers provided and accurate
- **Public Comments:** Observed missing thermometer in True refrigerator holding sandwiches and salsa fajitas.
- **Action Plan:** California Retail Food Code §114157. Readily visible, accurate, easy to read thermometers shall be provided in all refrigeration units containing potentially hazardous foods at all times. Correct within 24 hours.
- **Tags:** General Retail Violation (1 point)
- **Inspector:** Muzna Rauf
- **Status:** Not Resolved

### 40. Wiping cloths; properly used and stored
41. Plumbing; fixtures, backflow devices, drainage

Public Comments:
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
Increased Risk to Public Health

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

Increased Risk to Public Health *

53. Multiple Major Critical Risk Violations / Increased Risk to Public Health
Public Comments:
Inspector: Muzna Rauf
Status: Compliant

Inspection Score *

54. Score

Public Comments: Facility Score = 96

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