Facility was issued a score of 95 (PASS) during a routine inspection conducted on 05/23/2023.

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.

Re-inspection to check for compliance of violation #7 scheduled on or after 6/6/23.

— 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
Observed missing food safety manager certificate at facility. REPEAT VIOLATION.

Manager is not a native English speaker and has been experiencing difficulty following the instructions on the exam website. Manager provided link to website that has instructions in Spanish. Manager also notified that she can take the exam in Spanish. Manager to email inspector copy of exam registration and valid food safety manager certificate once she has passed the exam.

(a) Food facilities that prepare, handle, or serve nonprepackaged potentially hazardous food, except temporary food facilities, shall 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. No certified person at a food facility may serve at any other food facility as the person required to be certified pursuant to this subdivision. The certified owner or employee need not be present at the food facility during all hours of operation.
(g) The food safety certificate issued pursuant to Section 113947.3 shall be retained on file at the food facility at all times, and shall be made available for inspection by the enforcement officer.
(h) Certified individuals shall be recertified every five years by passing an approved and accredited food safety certification examination.

Correct within 60 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 *

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 1 *

7. Proper hot and cold holding temperatures
Public Comments: Observed the following:
1) Temperature of sliced tomatoes at the randell #2 refrigerated salad prep station measured at 42.8 degrees F.
2) Temperature of salsa at the randell #2 refrigerated salad prep station measured at 45.1 degrees F.

As per manager, the tomatoes and salsa are kept in the upright refrigerator and are taken out and placed in the sandwich prep cooler before start of service.

Ambient air of cooler measured at 44 degrees F. Instructed food employee to have the top lid closed when not in use to prevent the compressor from cycling more frequently to keep up with demand of cold air escaping through the top. Instructed manager to have a maintenance check on the cooler, and to have the temperature brought down to 41 degrees or below.

Action Plan: California Retail Food Code §113996.(a) Except during preparation, cooking, cooling, transportation to or from a retail food facility for a period of less than 30 minutes, or when time is used as the public health control as specified under Section 114000, or as otherwise provided in this section, potentially hazardous food shall be maintained at or above 135°F, or at or below 41°F.

Tags: Minor Violation (2 points)
Inspector: Muzna Rauf
Status: Not Resolved

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
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

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

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

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

Additional Risk Factors *

18. Compliance with variance, specialized process & HACCP

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

19. Consumer advisory provided for raw/undercooked food

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

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

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

21 a. Hot water available
General Retail Factors

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

24. Person in charge present and performs duties

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

25. Personal cleanliness and hair restraints
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

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
32. Food properly labeled and honestly presented

33. Nonfood-contact surfaces clean

34. Warewash facilities: installed, maintained, used; test equipment

35. Equipment/utensils approved; installed; good repair; capacity

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

Observed the following:
1) Torn door gasket to Trautsen refrigerator #9.
2) Ambient air of randell #2 sandwich prep cooler measuring at 44 degrees F.

Action Plan: California Retail Food Code §114175. Equipment and utensils shall be kept clean, fully operative, and in good repair.

Replace all torn or damaged refrigeration gaskets with gaskets that are smooth, cleanable, and that will provide a tight-fitting seal.
Ensure ambient air of all cooler is at 41 degrees or below.

Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

36. Equipment, utensils and linens: storage and use
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:
Inspector: Muzna Rauf
Status: Compliant

40. Wiping cloths; properly used and stored

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

41. Plumbing; fixtures, backflow devices, drainage

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

42. Garbage and refuse properly disposed; facilities maintained
43. Toilet facilities: properly constructed, supplied, cleaned

44. Premises; personal/cleaning items; vermin proofing

45. Floors, walls and ceiling: properly built, maintained and clean

46. No unapproved sleeping quarters

47. Signs posted; last inspection report available

48. Permits available
53. Multiple Major Critical Risk Violations / Increased Risk to Public Health
Facility Score = 95

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