facility was issued a score of 94 (PASS) during a routine inspection conducted on 11/30/2022.

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. Demonstartion of knowledge

Public Comments: No violations observed at the time of the inspection.
Inspector: Muzna Rauf
Status: Compliant
Public Comments: Observed missing food safety manager certificate at facility. Facility has a new manager on site. Change in management happened approximately 3 months ago. As per manager, she is registered to take the exam in 2 weeks. 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

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

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

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

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 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: N/O

27. Food separated and protected

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

32. Food properly labeled and honestly presented

Public Comments: Muzna Rauf
Inspector: Compliant
Status: Compliant

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: Observed torn door gasket to Trautsen refrigerator.
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.
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: Observed multiple soiled wet wiping cloths stored on top of the cutting board surface of both refrigerated sandwich prep tables. Manager instructed to have staff keep all soiled wiping cloths inside sanitation buckets when not in use.

Action Plan: California Retail Food Code §114185.1(b). All wiping cloths used repeatedly prior to laundering shall be stored in an approved sanitizing solution when not in use. Correct Immediately.

California Retail Food Code §114185.1(e). Working containers of sanitizing solutions for storage of in-use wiping cloths shall be used in a manner to prevent contamination of food, equipment, utensils, linens, or single-use articles.

Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Corrected on Site

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

Public Comments:
 Inspector: Muzna Rauf
 Status: Compliant

50. Samples Collection

Public Comments:
 Inspector: Muzna Rauf
 Status: Compliant

51. Impoundment/VC&D
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 = 94

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