Mobile Food Truck was issued a score of 95 (PASS) during a routine inspection conducted on 05/01/2023.

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 24-54.

— 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>
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</table>

1b. Food safety certification
Preventing Contamination by Hands

2. Communicable disease; reporting, restrictions & exclusions

No violations observed at the time of the inspection.

Inspector: Muzna Rauf
Status: Compliant

3. No discharge from eyes, nose, and mouth

No violations observed at the time of the inspection.

Inspector: Muzna Rauf
Status: Compliant

4. Proper eating, drinking, or tobacco use

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

No violations observed at the time of the inspection.

Inspector: Muzna Rauf
Status: Compliant

6. Adequate hand washing sink: supplied and accessible

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

9. Proper cooling methods

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

10. Proper cooking time and temperature

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

11. Proper reheating procedures for hot holding

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

Protection from Contamination

12. Returned and re-service of food
<table>
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### 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:
- Observed heavily deteriorated and yellow/black discolored cutting board adjacent to the stove.
- Cutting board is being actively used. Person in charge instructed to have all cutting board surfaces properly cleaned and sanitized daily especially when changing from raw food of animal origin to ready to eat food, between species of raw food of animal origin, between unwashed produce and potentially hazardous food.

Action Plan:
- California Retail Food Code §114097. All food contact surfaces shall be clean and sanitized at all times. Correct Immediately.

- California Retail Food Code §114117. All equipment and/or utensils in contact with potentially hazardous foods shall be cleaned and sanitized at least once every 4 hours. Correct Immediately.

- California Retail Food Code §114099.6. Manual chemical sanitization shall only take place in one of three ways:
  1. Equipment and utensils shall be in contact with a chlorine solution at 100ppm for a minimum of 30 seconds.
  2. Equipment and utensils shall be in contact with an iodine solution at 25ppm for a minimum of 60 seconds.
  3. Equipment and utensils shall be in contact with a quaternary ammonia solution at 200ppm for a minimum of 60 seconds.

Correct immediately.

Tags: Major Violation (4 points)

Inspector: Muzna Rauf

Status: Not Resolved

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### Food From Approved Sources *

15. Food obtained from approved source
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

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
No violations observed at the time of the inspection.

Water at 3-compartment warewash sink measured at 120 degrees F and above.
Water at handwash sink measured at 100 degrees F and above.

Inspector: Muzna Rauf
Status: Compliant

21 b. Water available

No violations observed at the time of the inspection.

Inspector: Muzna Rauf
Status: Compliant

22. Sewage and wastewater properly disposed

No violations observed at the time of the inspection.

Inspector: Muzna Rauf
Status: Compliant

23. No insect, rodent, birds or animals present

No violations observed at the time of the inspection.

Inspector: Muzna Rauf
Status: Compliant

24. Person in charge present and performs duties

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

25. Personal cleanliness and hair restraints
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26. Approved thawing methods used, frozen food

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27. Food separated and protected

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28. Washing fruits and vegetables

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29. Toxic substances & automotive equipment

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30. Food storage; food storage containers identified

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31. Consumer self service
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. Warewashing sink: installed, maintained, used; test equipment

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

35. Equipment/utensils approved; installed; good repair; capacity
Observed the following:
1) Torn door gasket to M3 Turbo Air refrigerator
2) Ambient air of M3 Turbo Air refrigerator measuring 53 degrees F. Refrigerator is being used to hold canned beverages only.
3) Heavily deteriorated and black/yellow discolored cutting board surface adjacent to the stove. Repair or replace all deteriorated cutting boards.

Action Plan: California Retail Food Code §114175. Equipment and utensils shall be kept clean, fully operative, and in good repair. Equipment must be repaired and in use or removed from the facility. Correct within 2 weeks.

California Retail Food Code §114130(b). All new and replacement food-related and utensil-related equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program. When current equipment is in need of replacement, the equipment must be replaced with restaurant grade ANSI/NSF approved equipment. Correct at equipment replacement. Facility must obtain approval from Environmental Health prior to replacing equipment.

California Retail Food Code §114130.3 & 114177. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced. Correct within 1 week.

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. Adequate ventilation and lighting; designated areas, use

Public Comments:
 Inspector: Muzna Rauf
 Status: Compliant

38. Thermometers provided and accurate
39. Wiping cloths; properly used and stored

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

40. Plumbing, fixtures, equipment

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

41. Refuse / Premises/ Janitorial / Exterior and surrounding area sanitary

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

42. Restroom facilities

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

43. Cleaning & servicing

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

44. Floors, walls and ceiling: properly built, maintained and clean
45. Signs posted; last inspection report available

46. Permits available

47. Impoundment/VC&D

48. Compliance with safety requirements, fire extinguisher & lights shatter proof

49. Compliance with water heater Requirements (3 gallon)

50. Location of compressors
51. Identification of owner

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

52. Cleaning & servicing

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

53. Compliance with height and width of occupied areas

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

54. Mobile water & waste water tanks installed

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

Permit Suspension *

55. Permit Suspension

Public Comments:
Inspector: Muzna Rauf
Status: Compliant
Increased Risk to Public Health *

56. Multiple Major Critical Risk Violations / Increased Risk to Public Health

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

Inspection Score *

57. Score

Public Comments: 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