Notes

Facility was issued a score of 93 (PASS) during a routine inspection conducted on 10/06/2023.

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 for violations # 1b, 6, 38, 39, 41, 42, and 43 scheduled for 10/27/2023.

— 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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</tbody>
</table>

1b. Food safety certification
Preventing Contamination by Hands

1. Public Comments: Observed missing Food Safety Manager Certificate at the facility. Have document available on site at next follow-up inspection.
   Inspector: Muzna Rauf
   Status: N/O

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

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
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/A

9. Proper cooling methods

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

18. Compliance with variance, specialized process & HACCP

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

19. Consumer advisory provided for raw/undercooked food

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

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

Public Comments:
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 * 5

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

Status: Compliant

27. Food separated and protected

Status: Compliant

28. Washing fruits and vegetables

Status: N/O

29. Toxic substances properly identified, stored and used

Status: Compliant

30. Food storage; food storage containers identified

Status: Compliant

31. Consumer self service
<table>
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32. Food properly labeled and honestly presented

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33. Nonfood-contact surfaces clean

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

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

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36. Equipment, utensils and linens: storage and use

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37. Vending machines
38. Adequate ventilation and lighting; designated areas, use

Public Comments: Observed non-functioning ventilation exhaust in the facility. As per manager, the HVAC needs to be fixed and a maintenance order has been placed.

Action Plan: California Retail Food Code § 114149(a) - All areas of a food facility shall have sufficient ventilation to facilitate proper food storage and to provide a reasonable condition of comfort for each employee, consistent with the job performed by the employee. Correct Immediately.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf
Status: Not Resolved

39. Thermometers provided and accurate

Public Comments: Observed the following:
1) Missing thermometer inside upright 2 door reach-in ATOSA refrigerator holding multiple cartons of eggs and sticks of butter.
2) Missing thermometer inside counter height 2 glass door ATOSA refrigerator holding multiple cartons of milk and sticks of butter.

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

Public Comments:

Inspector: Muzna Rauf
Status: Compliant

41. Plumbing; fixtures, backflow devices, drainage
Public Comments: Observed water leaking from pipe underneath the 3-compartment warewash sink.

Action Plan: California Retail Food Code §114190. All plumbing and plumbing fixtures shall be installed in compliance with applicable local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Correct within 1 week.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

42. Garbage and refuse properly disposed; facilities maintained

Public Comments: Observed open lids and overflowing bags of refuse inside green containers located in the rear of the facility. Ensure all lids to refuse/trash/recyclable are properly closed and trash is not overflowing from bins.

Action Plan: California Retail Food Code §114245.1. Refuse and waste materials generated by a facility shall be appropriately stored in sealed or covered, smooth, non-absorbable, vermin proof containers that are maintained and in good repair at all times. Refuse and waste materials generated by a facility shall be removed from the premises at a frequency as to prevent a public nuisance. Correct within 24 hours.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

43. Toilet facilities: properly constructed, supplied, cleaned

Public Comments: Observed water leaking from p-trap underneath the handwash sink located in the employee restroom located on the right at the back of the facility. Handwash sink has been temporarily shut down for repairs. Handwash sink is working and accessible in the employee restroom located on the left. Ensure employees are washing hands upon leaving the restroom on the right or have employees use the toilet facilities on the left only until repairs are complete in the right restroom facility.

Action Plan: California Retail Food Code §114276(a)&(b). All toilet facilities provided for the use of employees or patrons shall be clean, sanitary, and in good repair at all times. Correct within 24 hours.

California Retail Food Code §114276(d). All handwash stations provided for the use of employees or patrons shall be clean, sanitary, and in good repair at all times. Correct immediately.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved
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
Increased Risk to Public Health

51. Impoundment/VC&D

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

52. Permit Suspension

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

Increased Risk to Public Health *

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

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

Inspection Score *

54. Score

Public Comments: Facility Score = 93
Inspector: Muzna Rauf
Status: Compliant

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).