Facility was issued a score of 90 (PASS) during a routine inspection conducted on 07/06/2022.

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

**1b. Food safety certification**

Public Comments: Food Safety Certification Name: David Murray
Expiration Date: 06/05/2023
Inspector: Muzna Rauf
Status: Compliant

2. Communicable disease; reporting, restrictions & exclusions
Preventing Contamination by Hands

3. No discharge from eyes, nose, and mouth

4. Proper eating, drinking, or tobacco use

5. Hands clean and properly washed; proper glove use

6. Adequate hand washing facilities: supplied and accessible

Time & Temperature Relationship

7. Proper hot and cold holding temperatures
Left side of refrigerated salad prep table (FH4 S83) not properly cooling. Ambient air of cooler measured at 47.4°F.

Observed the following:
1) Tuna salad measured at 46°F
2) Sliced tomatoes measured at 45.5°F

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.

California Retail Food Code §113996 (d) Potentially hazardous foods held for dispensing in serving lines and salad bars may be maintained above 41°F, but not above 45°F, during periods not to exceed 12 hours in any 24-hour period only if the unused portions are disposed of at or before the end of this 24-hour period. For purposes of this subdivision, a display case shall not be deemed to be a serving line.

8. Time as public health control; procedures and records

Inspector: Muzna Rauf
Status: Not Resolved

9. Proper cooling methods

Inspector: Muzna Rauf
Status: N/O

10. Proper cooking time and temperature

Inspector: Muzna Rauf
Status: Compliant

11. Proper reheating procedures for hot holding
Protection from Contamination

12. Returned and re-service of food

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

13. Food in good condition; safe and unadulterated

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

14. Food contact surface; clean and sanitized

Public Comments: Observed two deteriorated and black/yellow discoloration on surface of cutting boards stored on food prep counters. Cutting boards are not being actively used.
Action Plan: California Retail Food Code §114097. All food contact surfaces shall be clean and sanitized at all times.
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.
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: Minor Violation (2 points)
Inspector: Muzna Rauf
Status: Not Resolved
Food From Approved Sources

15. Food obtained from approved source
   - Public Comments:
     - 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
   - Public Comments:
     - Inspector: Muzna Rauf
     - Status: N/A

Additional Risk Factors

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
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
General Retail Factors

24. Person in charge present and performs duties

Public Comments: Observed the following:
1) Multiple flies in the loading dock area.
2) Two flies in the dishroom area.
3) Three flies in the dining room area.
4) Multiple old rodent dropping on the floor inside storage room 4106 and 4116. No evidence of active infestation observed.

Action Plan: California Retail Food Code §114259.1. The premises of each food facility shall be kept free of vermin. Cockroaches, flies, mice, rats, and similar pests that carry disease are considered to be vermin. If live vermin are observed by the staff, pest abatement must be contacted immediately. Correct immediately.

Tags: Minor Violation (2 points)
Inspector: Muzna Rauf
Status: In Progress
Resolution:

In Progress Update

Updated by Gary Olson on Jul 8, 2022

25. Personal cleanliness and hair restraints

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

26. Approved thawing methods used, frozen food

Public Comments: N/O
Inspector: Muzna Rauf
Status: N/O
27. Food separated and protected
   Inspector: Muzna Rauf
   Status: Compliant

28. Washing fruits and vegetables
   Inspector: Muzna Rauf
   Status: N/O

29. Toxic substances properly identified, stored and used
   Inspector: Muzna Rauf
   Status: Compliant

30. Food storage; food storage containers identified
   Inspector: Muzna Rauf
   Status: Compliant

31. Consumer self service
   Inspector: Muzna Rauf
   Status: Compliant

32. Food properly labeled and honestly presented
   Inspector: Muzna Rauf
   Status: Compliant

33. Nonfood-contact surfaces clean
34. Warewash facilities: installed, maintained, used; test equipment

35. Equipment/utensils approved; installed; good repair; capacity
Observed the following:

1) Left side of refrigerated salad prep table (FH4 S83) is not properly cooling. Ambient air of cooler measured at 47.4°F.
2) Heavy accumulation of ice around the condenser inside walk-in freezer "B".
3) Heavy accumulation of ice around door and around the condenser inside walk-in freezer 4109 located in the basement.
4) Non-functioning external thermometer to walk-in cooler "A", "C", and "D".
5) Pantry walk-in cooler "E" is currently being serviced and not in use.
6) Non-functioning 4 Blodgett convection ovens.
7) Non-operational hot holding unit (condemned by maintenance) located between FH4RFU and Trautsen hot holding unit.
8) Non-operational left tilt skillet.
9) Heating element under steam well for hot holding unit LB4 #18 in the servery is not working properly. Hot water temperature in well measured at 109.5 degrees F.
10) Non-operational AutoSham oven.
11) Five burned out heating lamps on serving line.
12) Broken and detached filter frames to the condenser inside the walk-in freezer 4109 located in the basement.
13) Multiple deteriorated cutting boards stored inside the clean dish rack and being actively used in the kitchen.
14) Torn door gasket to walk-in freezer 4109 located in the basement.

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.

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.

Repair or replace all deteriorated and discolored cutting boards. Correct within 1 week.

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
### 37. Vending machines

Public Comments:  
Inspector: Muzna Rauf  
Status: Compliant

### 38. Adequate ventilation and lighting; designated areas, use

Public Comments: Observed the following:  
1) One burned out light above Vulcan stove.  
2) One burned out light above AutoSham ovens.  
3) One burned out light above Vulcan fryer.  

Action Plan: California Retail Food Code §114252. In every room and area in which any food is prepared, manufactured, processed, or prepackaged, or in which equipment or utensils are cleaned, sufficient natural or artificial lighting shall be provided. Correct within 1 week.  

California Retail Food Code §114252.1 Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is nonprepackaged ready-to-eat food, clean equipment, utensils, and linens, or unwrapped single-use articles. Correct within 2 weeks.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf  
Status: Not Resolved

### 39. Thermometers provided and accurate

Public Comments:  
Inspector: Muzna Rauf  
Status: Compliant

### 40. Wiping cloths; properly used and stored
Public Comments: Observed multiple soiled wiping cloths stored on top of food prep counters throughout the kitchen.

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. Correct immediately.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf
Status: Resolved

Resolution: Resolved Update
Resolved on Jul 8, 2022
Updated by Gary Olson on Jul 8, 2022

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

Public Comments: Observed the following:
1) Missing approximately 2ft x 4ft ceiling panel in the dishroom above the pulper.
2) Missing approximately 3ft x 10 ft ceiling panel in the dining area.
3) Approximately 30 tiles detached from the floor in the men's locker room.
4) Detached and missing base coving in downstairs hallway.
5) Approximately 2” x 2” hole in office wall.
6) Approximately 2” x 2” hole in far right corner of storage room 4106.
7) Multiple old rodent droppings on the floor of room 4106, and 4116.
8) Possible water damage causing bubbling, cracked and peeling paint on wall underneath the handwash sinks inside the women's and men's restroom located adjacent to their respective locker rooms in the basement.

Action Plan: California Retail Food Code §114271. All wall and ceiling surfaces within a facility shall be clean and in good repair, as well as durable, smooth, and non-absorbent at all times. Correct within 1 month.

California Retail Food Code §114268. All floor surfaces within a facility must be smooth, clean, and in good repair at all times. Remove all evidence of rodent droppings from facility. Correct immediately.

California Retail Food Code §114301(h). Floors, walls, and ceilings of all enclosed food preparation areas shall be constructed so that the surfaces are impervious, smooth, and easily cleanable. Floor surfaces shall provide employee safety from slipping. The juncture of the floor and wall shall be coved with a 3/8 inch minimum radius coving, with the floor surface extending up the wall at least four inches. Correct within 1 month.

Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: In Progress
Resolution:

In Progress Update
Updated by Gary Olson on Jul 8, 2022

46. No unapproved sleeping quarters

Public Comments:
Inspector: Muzna Rauf
Status: Compliant
<table>
<thead>
<tr>
<th></th>
<th>Increased Risk to Public Health</th>
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<tbody>
<tr>
<td>47.</td>
<td>Signs posted; last inspection report available</td>
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<td></td>
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<td>48.</td>
<td>Permits available</td>
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<td>49.</td>
<td>Compliance with Plan review requirements</td>
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<td>50.</td>
<td>Samples Collection</td>
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<td>51.</td>
<td>Impoundment/VC&amp;D</td>
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<td>52.</td>
<td>Permit Suspension</td>
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</table>

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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

54. Score

Public Comments: Facility Score = 90

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<th>Score</th>
<th>Range</th>
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<tr>
<td>PASS</td>
<td>80 to 100</td>
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<tr>
<td>CONDITIONAL PASS</td>
<td>75 to 79</td>
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<td>FAIL</td>
<td>&lt; 75</td>
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</tbody>
</table>

(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