Notes

Facility was issued a score of 93 (PASS) during a routine inspection conducted on 02/16/2022.

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. Demonstration 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: Ronnie Persons Jr
Expiration Date: 5/19/26
Inspector: Muzna Rauf
Status: Compliant

2. Communicable disease; reporting, restrictions & exclusions
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: No violations observed at the time of the inspection.  
Inspector: Muzna Rauf  
Status: Compliant

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:  
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

**Public Comments:** Observed multiple deteriorated and black/yellow discoloration on surface of cutting boards stored on the rack opposite the 3-compartment warewash sink. 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.

**Tags:** Minor Violation (2 points)

**Inspector:** Muzna Rauf

**Status:** Not Resolved

**Images:**

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15. Food obtained from approved source

**Public Comments:** No violations observed at the time of the inspection.

**Inspector:** Muzna Rauf

**Status:** Compliant

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16. Compliance with shell stock tags, conditions, display
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

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

21 a. Hot water available

Public Comments: 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

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

Public Comments: 
Inspector: Muzna Rauf
Status: Compliant

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: Compliant

29. Toxic substances properly identified, stored and used

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

30. Food storage; food storage containers identified

Public Comments: Observed multiple large bulk containers with empty labels located underneath the food prep table.
Action Plan: California Retail Food Code §114051. Working containers holding food or food ingredients that are removed from their original packages for use in the food facility, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar, shall be identified with the common name of the food. Correct within 24 hours.
Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved
Incident Attachments: Images:

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: Observed the following:
1) Accumulation of dust on fan guards inside the Pepsi Trautsen cooler located inside the Foothill Cub Market.
2) Accumulation of dust on air filter of Hoshizaki ice machine.
Action Plan: California Retail Food Code §114115(c). Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Correct within 1 week.
Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

35. Equipment/utensils approved; installed; good repair; capacity
Public Comments: Observed the following:
1) Multiple deteriorated and black/yellow discoloration on surface of cutting boards stored on the rack opposite the 3-compartment warewash sink.
2) Torn door gaskets to KLP-1 CT-12 cooler located inside Foothill Cub Market.
3) Non-working KLP-1 CT-10 cooler (per operator) located inside Foothill Cub Market. Cooler is currently not in use.
4) Pump for the fryers is currently not working. As per staff, they manual drain the oil into a pot or scoop it out by using a ladle at least 3 times per week. REPEAT VIOLATION. Correct immediately.
5) Buildup of ice on condenser located inside the walk-in freezer B.
6) Stainless steel steam table pan being used to prop/hold up lower shelving inside the walk-in freezer B.
7) Broken door handle to walk-in cooler D. REPEAT VIOLATION. Correct immediately.
8) Release door mechanism inside walk-in cooler D is loose and sliding out. Correct immediately.
9) Non-working Trautsen warmer (as per staff) located next to the Trautsen deli/pantry refrigerator. REPEAT VIOLATION. Repair or remove warmer from facility.

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.

Replace all torn or damaged refrigeration gaskets with gaskets that are smooth, cleanable, and that will provide a tight-fitting seal.

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.

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 wiping cloths stored on top of the 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.
Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

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
44. Premises; personal/cleaning items; vermin proofing

Public Comments: Observed employee cell phone being charged on top of the food prep station. Operator instructed to have employees place personal effects inside their lockers or other designated space where food is not being prepared or stored.

Action Plan: California Retail Food Code §114256.1 No person shall store clothing or personal effects in any area used for the storage and preparation of food.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf
Status: Not Resolved

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: Muzna Rauf
Status: Compliant

50. Samples Collection

Public Comments: Muzna Rauf
Status: Compliant

51. Impoundment/VC&D

Public Comments: Muzna Rauf
Status: Compliant

52. Permit Suspension

Public Comments: Muzna Rauf
Status: Compliant

Increased Risk to Public Health *

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

Public Comments: Muzna Rauf
Status: Compliant

Inspection Score *

54. Score
Public Comments: Facility Score = 93

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