Facility was issued a score of 95 (PASS) during a routine inspection conducted on 04/12/2023.

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 of violations #21(a) and #34 scheduled for 5/3/2023.

— 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>
</tr>
</tbody>
</table>

1b. Food safety certification

| Public Comments: | Food Safety Manager Certification Name: Jaime Diaz  
<table>
<thead>
<tr>
<th>Exp:</th>
<th>04/15/2027</th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
</tr>
<tr>
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<td>Compliant</td>
</tr>
</tbody>
</table>
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
No violations observed at the time of the inspection.

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

8. Time as public health control; procedures and records

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

9. Proper cooling methods

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

10. Proper cooking time and temperature

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

11. Proper reheating procedures for hot holding

Public Comments: Muzna Rauf
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
Food From Approved Sources

14. Food contact surface; clean and sanitized

Public Comments: Observed the following:
1) Deteriorated and yellow/black discolored cutting board surface at the sandwich prep cooler. Cutting board is not being actively used to prep food at the time of the inspection. Person in charge instructed to have the cutting board properly cleaned and sanitized before any food prep occurs. Repair or replace the cutting board if it cannot be properly cleaned and sanitized. 2) Deteriorated and yellow/black discoloration of cutting board stored behind the faucet of the 3-compartment sink.

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

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
Observed the following:

1) Hot water temperature measured at 108 degrees F at the warewashing sink. Hot water temperature unable to rise to 120 degrees or above at the time of the inspection. REPEAT VIOLATION. Re-inspection to check for compliance scheduled for 5/3/2023.

Action Plan: California Retail Food Code §114192. All facilities shall have an adequate supply of hot and cold water that is protected, pressurized, potable, and delivered through an approved plumbing system. Correct Immediately.

California Retail Food Code §114192(a). Hot water shall be supplied at a minimum temperature of at least 120 degrees F measured from the faucet of warewash sinks, food prep sinks, and janitorial sinks. Hot water measured below 100 degrees F throughout the food facility will result in closure. Correct immediately.

Tags: Minor Violation (2 points)
Inspector: Muzna Rauf
Status: Not Resolved

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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

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General Retail Factors 1 *

24. Person in charge present and performs duties
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:
Inspector: Muzna Rauf
Status: N/O

29. Toxic substances properly identified, stored and used

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

30. Food storage; food storage containers identified
31. Consumer self service

Public Comments:
 Inspector: Muzna Rauf
 Status: Compliant

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

Public Comments: 2) Mechanical dish machine washing at 86 degrees F. Manager instructed to stop using dish machine until it is serviced and washing at manufacturer's specifications. REPEAT VIOLATION.

Action Plan:
California Retail Food Code §114107(b). All mechanical warewash machines shall be accurately calibrated as to ensure the proper concentration of sanitizer is being dispensed at all times. Correct immediately.

California Retail Food Code §113953.1(c) Employees shall not clean their hands in a sink used for food preparation, warewashing, or in a service sink or a curbed cleaning facility used for the disposal of mop water and similar liquid waste. Correct immediately.

Tags: General Retail Violation (1 point)
 Inspector: Muzna Rauf
 Status: Not Resolved

35. Equipment/utensils approved; installed; good repair; capacity
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:
Inspector: Muzna Rauf
Status: Compliant

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
<table>
<thead>
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### 48. Permits available

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### 49. Compliance with Plan review requirements

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### 50. Samples Collection

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### 51. Impoundment/VC&D

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### 52. Permit Suspension

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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

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**Inspection Score** *

### 54. Score

<table>
<thead>
<tr>
<th>Public Comments: Facility Score = 95</th>
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</thead>
<tbody>
<tr>
<td><strong>PASS</strong> - 80 to 100</td>
</tr>
<tr>
<td><strong>CONDITIONAL PASS</strong> - 75 to 79</td>
</tr>
<tr>
<td><strong>FAIL</strong> - &lt; 75 (facility will be closed, notice of closure posted, health permit suspended; re-inspection will be scheduled when violations are abated).</td>
</tr>
</tbody>
</table>

Inspector: Muzna Rauf  
Status: Compliant