Facility was issued a score of 91 (PASS) during a routine inspection conducted on 04/27/2023.

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.

— 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: Best Beverage Catering
Food Safety Manager Certification: Garry Niver
Expiration Date: 03/13/2026

Chef's Touch
Food Safety Manager Certification: Steve Orgain
Expiration Date: 11/16/2022
Manager not on site at the time of the inspection. Unable to verify if Food Safety Manager Certificate has been renewed.

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

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: Observed the following:
1) Missing paper towels next to the handwash station at one of the concession stands. Person in charge stocked station with paper towels at the time of the inspection.
2) Access to handwash sink inside kitchen located at the plaza level blocked by packaged boxes. Person in charge removed the boxes at the time of the inspection.

Action Plan: California Retail Food Code §113953.1. (a) A handwashing facility shall be clean, unobstructed, and accessible at all times for employee use. Correct immediately.

California Retail Food Code §113953.2. Handwashing soap and towels or drying device shall be provided in dispensers. Correct immediately.

Tags: Minor Violation (2 points)
Inspector: Muzna Rauf
Status: Corrected on Site

---

**Time & Temperature Relationship**

7. Proper hot and cold holding temperatures

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

Hot holding temperature:
1) Tortilla soup - measured at 158.7 degrees F
2) Beans - measured at 153.4 degrees F

Cold holding temperature
1) Fruit salad with sliced melon - measured at 41 degrees F

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

11. Proper reheating procedures for hot holding

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

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 the following:
1) Yellow/black discolored cutting board stored on top of the food prep counter. Cutting board is not being actively used to prep food at the time of the inspection.
2) Deteriorated and yellow discoloration of cutting board stored behind the faucet of the 3-compartment sink inside kitchen on the plaza level.

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

Food From Approved Sources *

15. Food obtained from approved source

Public Comments: No violation observed at the time of the inspection.
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
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
Observed warm water measured at 85 degrees F inside the portable cambro handwash station located at the concession stand next to the side entrance. Person in charge had the cambro emptied and refilled with warm water measured at 100 degrees F at the time of the inspection.

Public Comments:
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.

California Retail Food Code §113953(c). Handwashing facilities shall be equipped to provide warm water under pressure for a minimum of 15 seconds through a mixing valve or combination faucet. If the temperature of water provided to a handwashing sink is not readily adjustable at the faucet, the temperature of the water shall be at least 100 degrees F, but not greater than 108 degrees F. Correct within 24 hours.

Tags: Minor Violation (2 points)
Inspector: Muzna Rauf
Status: Corrected on Site

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

<table>
<thead>
<tr>
<th>24. Person in charge present and performs duties</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Public Comments:</strong></td>
</tr>
<tr>
<td>Inspector: Muzna Rauf</td>
</tr>
<tr>
<td>Status: Compliant</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>25. Personal cleanliness and hair restraints</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Public Comments:</strong></td>
</tr>
<tr>
<td>Inspector: Muzna Rauf</td>
</tr>
<tr>
<td>Status: Compliant</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>26. Approved thawing methods used, frozen food</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Public Comments:</strong></td>
</tr>
<tr>
<td>Inspector: Muzna Rauf</td>
</tr>
<tr>
<td>Status: N/O</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>27. Food separated and protected</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Public Comments:</strong></td>
</tr>
<tr>
<td>Inspector: Muzna Rauf</td>
</tr>
<tr>
<td>Status: Compliant</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>28. Washing fruits and vegetables</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Public Comments:</strong></td>
</tr>
<tr>
<td>Inspector: Muzna Rauf</td>
</tr>
<tr>
<td>Status: N/O</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>29. Toxic substances properly identified, stored and used</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Public Comments:</strong></td>
</tr>
<tr>
<td>Inspector: Muzna Rauf</td>
</tr>
<tr>
<td>Status: Compliant</td>
</tr>
</tbody>
</table>
30. Food storage; food storage containers identified

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

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: Observed missing sanitizer test strips in the downstairs kitchen used by Chef's Touch. No test strips being used to check the concentration of the sanitizer solution while it is being made.
Action Plan: California Retail Food Code §114107
(a) All facilities shall have an adequate means of testing sanitizer concentrations at all times.
(b) The concentration of the sanitizing solution shall be accurately determined to ensure proper dosage.
Correct within 48 hours.
Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

35. Equipment/utensils approved; installed; good repair; capacity
Public Comments: Observed deteriorated and yellow discoloration of cutting board stored behind the faucet of the 3-compartment sink inside kitchen on the plaza level. 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 §114130.3& 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. 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 soiled wiping cloth stored on top of the food prep counter inside the kitchen located downstairs.

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

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
46. No unapproved sleeping quarters

47. Signs posted; last inspection report available

48. Permits available

49. Compliance with Plan review requirements

50. Samples Collection

51. Impoundment/VC&D
52. Permit Suspension

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

Increased Risk to Public Health *

54. Score

Public Comments: Facility Score = 91

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