Notes

Facility was issued a score of 92 (PASS) during a routine inspection conducted on 01/31/2022.

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: Alexander Barrios
Expiration Date: 03/29/2026
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:
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: 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: 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
   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
20. License health care facilities/public and private schools: prohibited food not offered

21 a. Hot water available

Public Comments: Observed water at 3-compartment warewash sink measured at 108.3 degrees F at the time of the inspection.

Action Plan: 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

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 6 *

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
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: Observed accumulation of dust/dirt on the surface of the fan guards located inside the walk-in cooler located in the basement.
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: Muzna Rauf
Inspector: Muzna Rauf
Status: Compliant

36. Equipment, utensils and linens: storage and use

Public Comments: Observed three unsecured CO2 tanks in the basement.
Action Plan: California Retail Food Code §114172. All pressurized cylinders shall be securely fastened to a rigid structure to prevent injury. Correct within 1 week.
Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

37. Vending machines

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

38. Adequate ventilation and lighting; designated areas, use

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

39. Thermometers provided and accurate

Public Comments: Observed non-functioning thermometer, inside refrigeration unit holding potentially hazardous food items, reading at 52 degrees F. Ambient air of cooler measured at 41 degrees F and below at the time of the inspection..
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

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<th>Public Comments:</th>
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<tr>
<td>Observed the following:</td>
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<td>1) Water leaking from faucet of handwash sink located in the basement dining storage room. REPEAT VIOLATION.</td>
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<td>2) Faucet of handwash sink located in the dining storage room is loose at the base.</td>
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<td>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.</td>
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### 42. Garbage and refuse properly disposed; facilities maintained

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<td>Observed the following:</td>
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<td>1) Black custodial bins overflowing with trash at the loading dock area.</td>
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<td>2) Trash on the floor next to the black custodial bins.</td>
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<td>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.</td>
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### 43. Toilet facilities: properly constructed, supplied, cleaned

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### 44. Premises; personal/cleaning items; vermin proofing
45. Floors, walls and ceiling: properly built, maintained and clean

Public Comments: Observed accumulation of old food debris on the floor underneath shelving holding sealed food items.

Action Plan: California Retail Food Code §114268. All floor surfaces within a facility must be smooth, clean, and in good repair at all times. Ensure all floors are free of food debris, water, dirt, dead insects, and grease.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf
Status: Not Resolved

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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

51. Impoundment/VC&D

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

52. Permit Suspension

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

Increased Risk to Public Health *

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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

Inspection Score *

54. Score

Public Comments: Facility Score = 92
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