## Notes

Facility was issued a score of 95 (PASS) during a routine inspection conducted on 11/17/2022.

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

<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

<table>
<thead>
<tr>
<th>Public Comments</th>
<th>Food Safety Manager Certification Name: Alexander Barrios</th>
<th>Expiration Date: 03/29/2026</th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
<td></td>
</tr>
<tr>
<td>Status:</td>
<td>Compliant</td>
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</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
Observed the following:

1) Over stacked sliced watermelon being held at the salad bar station. Top layer measured at 46.6 degrees F. Ambient air of cooler measured at 35 degrees F.

2) Over stacked sliced turkey being held at the self service station. Top layer measured at 51.1 degrees F. Ambient air of cooler measured at 41 degrees F.

3) Over stacked sliced roast beef being held at the self service station. Top layer measured at 55.9 degrees F. Ambient air of cooler measured at 41 degrees F.

As per manager, food was brought out approximately an hour ago. Manager instructed to have staff not over stack/fill the trays and pans at the self service and salad bar to ensure potentially hazardous food is being held at the right temperature.

Action Plan: 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.

Public Comments:
Muzna Rauf
Inspector: Muzna Rauf
Status: Not Resolved

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: No violations observed at the time of the inspection.
Inspector: Muzna Rauf
Status: Compliant
11. Proper reheating procedures for hot holding

| Public Comments: | No violations observed at the time of the inspection. |
| Inspector:       | Muzna Rauf                                           |
| Status:          | Compliant                                             |

### 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
Additional Risk Factors

17. Compliance with Gulf Oyster Regulations

18. Compliance with variance, specialized process & HACCP

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: 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
<table>
<thead>
<tr>
<th>21 b. Water available</th>
<th>Public Comments: No violations observed at the time of the inspection.</th>
<th>Inspector: Muzna Rauf</th>
<th>Status: Compliant</th>
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</thead>
<tbody>
<tr>
<td>22. Sewage and wastewater properly disposed</td>
<td>Public Comments: No violations observed at the time of the inspection.</td>
<td>Inspector: Muzna Rauf</td>
<td>Status: Compliant</td>
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<tr>
<td>23. No insect, rodent, birds or animals present</td>
<td>Public Comments: No violations observed at the time of the inspection.</td>
<td>Inspector: Muzna Rauf</td>
<td>Status: Compliant</td>
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**General Retail Factors 1 *”**

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<tr>
<th>24. Person in charge present and performs duties</th>
<th>Public Comments:</th>
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<th>Status: Compliant</th>
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<tr>
<td>25. Personal cleanliness and hair restraints</td>
<td>Public Comments:</td>
<td>Inspector: Muzna Rauf</td>
<td>Status: Compliant</td>
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<tr>
<td>26. Approved thawing methods used, frozen food</td>
<td>Public Comments:</td>
<td>Inspector: Muzna Rauf</td>
<td>Status: N/O</td>
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</table>
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

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

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<tr>
<td>34. Warewash facilities: installed, maintained, used; test equipment</td>
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<tr>
<td>35. Equipment/utensils approved; installed; good repair; capacity</td>
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<tr>
<td>36. Equipment, utensils and linens: storage and use</td>
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<td>37. Vending machines</td>
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<td>38. Adequate ventilation and lighting; designated areas, use</td>
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Observed the following:
1) One non-operational light under hood.
2) Heavy accumulation of dust and grease on the hood surface, filters, and the fire suppression lines above the stove top.

Public Comments:
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.

California Retail Food Code §114149.2. All mechanical intake and exhaust air ducts shall be clean and filters shall be routinely changed to prevent the contamination of food. 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:
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
44. Premises; personal/cleaning items; vermin proofing

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
Increased Risk to Public Health

Multiple Major Critical Risk Violations / Increased Risk to Public Health

Inspection Score

Score
Facility Score = 95

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