Facility was issued a score of 92 (PASS) during a routine inspection conducted on 04/18/2022.

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: Cameron Ridley
  Expiration Date: 06/02/2026
- **Inspector:** Muzna Rauf
- **Status:** Compliant

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 1 *
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 trash bin blocking access to handwash sink.
Action Plan: California Retail Food Code §113953.1. (a) A handwashing facility shall be clean, unobstructed, and accessible at all times for employee use.
Tags: Minor Violation (2 points)
Inspector: Muzna Rauf
Status: Not Resolved

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
<table>
<thead>
<tr>
<th></th>
<th>Protection from Contamination</th>
</tr>
</thead>
<tbody>
<tr>
<td>9.</td>
<td>Proper cooling methods</td>
</tr>
<tr>
<td></td>
<td>Public Comments: No violations observed at the time of the inspection.</td>
</tr>
<tr>
<td></td>
<td>Inspector: Muzna Rauf</td>
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<tr>
<td></td>
<td>Status: Compliant</td>
</tr>
<tr>
<td>10.</td>
<td>Proper cooking time and temperature</td>
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<tr>
<td></td>
<td>Public Comments: No violations observed at the time of the inspection.</td>
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<td></td>
<td>Inspector: Muzna Rauf</td>
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<tr>
<td></td>
<td>Status: Compliant</td>
</tr>
<tr>
<td>11.</td>
<td>Proper reheating procedures for hot holding</td>
</tr>
<tr>
<td></td>
<td>Public Comments:</td>
</tr>
<tr>
<td></td>
<td>Inspector: Muzna Rauf</td>
</tr>
<tr>
<td></td>
<td>Status: N/O</td>
</tr>
<tr>
<td>12.</td>
<td>Returned and re-service of food</td>
</tr>
<tr>
<td></td>
<td>Public Comments: No violations observed at the time of the inspection.</td>
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<td></td>
<td>Inspector: Muzna Rauf</td>
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<tr>
<td></td>
<td>Status: Compliant</td>
</tr>
<tr>
<td>13.</td>
<td>Food in good condition; safe and unadulterated</td>
</tr>
</tbody>
</table>
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 the following:
1) Two tongs with food encrusted debris hanging from dirty shelving.
2) Buildup of pink residue along the inside of the ice machine. Pink residue is not in direct contact with the ice.
3) Sanitizer level is above 100ppm but below 200ppm for quaternary ammonia during active manual warewashing inside 3-compartment warewash sink.

Action Plan: California Retail Food Code §114097. All food contact surfaces shall be clean and sanitized at all times. Correct Immediately.

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. Correct immediately.

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. Correct Immediately.

Tags: Major Violation (4 points)
Inspector: Muzna Rauf
Status: Not Resolved

Food From Approved Sources *

15. Food obtained from approved source
<p>| | |</p>
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<thead>
<tr>
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<tr>
<td><strong>Public Comments:</strong></td>
<td>No violations observed at the time of the inspection.</td>
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<tr>
<td><strong>Inspector:</strong></td>
<td>Muzna Rauf</td>
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<tr>
<td><strong>Status:</strong></td>
<td>Compliant</td>
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</tbody>
</table>

16. **Compliance with shell stock tags, conditions, display**

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<thead>
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<tbody>
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<td><strong>Inspector:</strong></td>
<td>Muzna Rauf</td>
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<tr>
<td><strong>Status:</strong></td>
<td>N/A</td>
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</table>

17. **Compliance with Gulf Oyster Regulations**

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<tr>
<td><strong>Inspector:</strong></td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td><strong>Status:</strong></td>
<td>N/A</td>
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</tbody>
</table>

**Additional Risk Factors** *

18. **Compliance with variance, specialized process & HACCP**

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<tbody>
<tr>
<td><strong>Public Comments:</strong></td>
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</tr>
<tr>
<td><strong>Inspector:</strong></td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td><strong>Status:</strong></td>
<td>N/A</td>
</tr>
</tbody>
</table>

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

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 sinks measured at 100 degrees F and above.

Compliant

21 b. Water available

No violations observed at the time of the inspection.

Compliant

22. Sewage and wastewater properly disposed
23. No insect, rodent, birds or animals present

24. Person in charge present and performs duties

25. Personal cleanliness and hair restraints

26. Approved thawing methods used, frozen food
27. Food separated and protected

Inspector: Muzna Rauf
Status: N/O

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

28. Washing fruits and vegetables

Inspector: Muzna Rauf
Status: N/O

29. Toxic substances properly identified, stored and used

Inspector: Muzna Rauf
Status: Compliant

30. Food storage; food storage containers identified

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 sanitizing test kit missing at the facility.
Action Plan: California Retail Food Code §114107. (a) Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing. (b) The concentration of the sanitizing solution shall be accurately determined to ensure proper dosage.
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

| 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. |
| 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

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
49. Compliance with Plan review requirements

Inspector: Muzna Rauf
Status: Compliant

50. Samples Collection

Inspector: Muzna Rauf
Status: Compliant

51. Impoundment/VC&D

Inspector: Muzna Rauf
Status: Compliant

52. Permit Suspension

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

<table>
<thead>
<tr>
<th>Status</th>
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</tr>
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<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