

FOOD FACILITY INSPECTION REPORT

Date:	10/13/25
Time In:	7:45a
Time Out:	

Facility Name:	Mendocino Farms	Address:	1919 Shattuck Ave #101
Permit #:	N/A	Exp. Date:	
Permit Holder:	Mendocino Farms	Type of Inspection:	Final - Permit Issue

IN = In compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site MAJ = Major violation OUT = Out of compliance

		COS	MAJ	OUT
DEMONSTRATION OF KNOWLEDGE				
IN	N/O			
1. Food safety certification				
Food Safety Certification Name:		Expiration Date:		
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
IN				
2. Communicable disease: reporting, restrictions & exclusions				
IN	N/O			
3. No discharge from eyes, nose & mouth				
IN	N/O			
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
IN	N/O			
5. Hands clean & properly washed; gloves properly used				
IN				
6. Adequate hand washing facilities supplied & accessible				
TIME & TEMPERATURE RELATIONSHIPS				
IN	N/O			
7. Proper hot and cold holding temperatures				
IN	N/O			
8. Time as a public health control: procedures & records				
IN	N/O			
9. Proper cooling methods				
IN	N/O			
10. Proper cooking time & temperatures				
IN	N/O			
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
IN	N/O			
12. Returned & reservice of food				
IN				
13. Food in good condition, safe & unadulterated				
IN	N/O			
14. Food contact surfaces: clean & sanitized				
sanitizer type: <input checked="" type="checkbox"/> chlorine <input type="checkbox"/> quaternary ammonium <input type="checkbox"/> hot water <input type="checkbox"/> other:				
sanitizer concentration (ppm): 750ppm location: DishMach.				
FOOD FROM APPROVED SOURCES				
IN				
15. Food obtained from approved sources				
IN	N/O			
16. Compliance with shell stock tags, condition & display				
IN	N/O			
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
IN				
18. Compliance with variance, specialized processes, reduced oxygen packaging & HACCP plan				
CONSUMER ADVISORY				
IN	N/O			
19. Consumer advisory provided for raw/ undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
IN				
20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
HOT WATER/ COLD WATER				
IN				
21. Hot & cold water available: 7:00 HAND SINK cold temp. (°F) hot temp. (°F)				
LIQUID WASTE DISPOSAL				
IN				
22. Sewage & wastewater properly disposed				
VERMIN				
IN				
23. No rodents, insects, birds or animals				
SUPERVISION				
24. Person in charge present & performs duties				
PERSONAL CLEANLINESS				
25. Personal cleanliness & hair restraints				
GENERAL FOOD SAFETY REQUIREMENTS				
26. Approved thawing methods used, frozen food				
27. Food separated & protected				
28. Fruits & vegetables washed				
29. Toxic substances properly identified, stored & used				
FOOD STORAGE/ SERVICE/ DISPLAY				
30. Food storage containers identified				
31. Consumer self-service				
32. Food properly labeled & honestly presented				
EQUIPMENT/ UTENSILS/ LINENS				
33. Nonfood-contact surfaces clean				
34. Warewashing facilities: installed, maintained & used; test strips				
35. Equipment & utensils: approved, installed & clean; good repair; capacity				
36. Equipment, utensils & linens: properly used & stored				
37. Vending machines				
38. Adequate ventilation & lighting; designated areas, use				
39. Thermometers: provided & accurate				
40. Wiping cloths: properly used & stored				
PHYSICAL FACILITIES				
41. Plumbing: proper backflow devices; leaks				
42. Garbage & refuse: properly disposed; facilities maintained				
43. Toilet facilities: properly constructed, supplied & cleaned				
44. Premises; personal/ cleaning items; vermin-proofing				
PERMANENT FOOD FACILITIES				
45. Floors, walls & ceilings: built, maintained & cleaned				
46. No unapproved private homes/ living or sleeping quarters				
SIGNS/ REQUIREMENTS				
47. Signs posted; last inspection report available				
COMPLIANCE & ENFORCEMENT				
48. Plan review				
49. Permits available				
50. Impoundment				
51. Permit suspension				

See reverse side for the code sections and general requirements that correspond to each violation listed above.

Received by (print): Dan McNoz	Received by (signature):	Title:
Specialist (print): Patrick Kaulbach	Specialist (signature):	Phone: 510-642-3073

REINSPECTION DATE

No health code violations observed.