Facility was issued a score of 91 (PASS) during a routine inspection conducted on 04/10/2023.

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. 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: Carl Cheney
| Inspector:       | Muzna Rauf                                           |
| Expireation Date:| 07/15/2024                                           |
| 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: Observed the following in the sandwich prep coolers located at the entrance of the kitchen:
1) Portable stainless steel table pan holding sliced tomatoes measured at 51.7 degrees F.
2) Portable stainless steel table pan holding tuna salad measured at 54.4 degrees F.
As per employee, both items were brought out 30 minutes prior from the walk-in cooler to be used for lunch service. Employee instructed to remove the sliced tomatoes and tuna salad and place them in the walk-in cooler for rapid cooling before they are used for service.

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.

Tags: Major Violation (4 points)
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:
Inspector: Muzna Rauf
Status: N/O
Protection from Contamination

12. Returned and re-service of food

<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>
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</table>

13. Food in good condition; safe and unadulterated

<table>
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</table>

14. Food contact surface; clean and sanitized

| Public Comments: | Observed buildup of black residue along the inside panel of the ice machine. The black residue is not in direct contact with the ice. |
| 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 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

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
### General Retail Factors

#### 21 b. Water available

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</table>

#### 22. Sewage and wastewater properly disposed

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<td>Muzna Rauf</td>
</tr>
<tr>
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</table>

#### 23. No insect, rodent, birds or animals present

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</table>

### General Retail Factors

#### 24. Person in charge present and performs duties

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#### 25. Personal cleanliness and hair restraints
26. Approved thawing methods used, frozen food

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

27. Food separated and protected

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>Observed uncovered meat and open container of sauce being held underneath wire rack with heavy buildup of rust and peeling paint inside the walk-in cooler. Chef instructed to have both food items properly covered.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Action Plan:</td>
<td>California Retail Food Code §113986. All food shall remain covered and protected from contamination at all times. Correct immediately.</td>
</tr>
<tr>
<td>Tags:</td>
<td>General Retail Violation (1 point)</td>
</tr>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td>Status:</td>
<td>Not Resolved</td>
</tr>
</tbody>
</table>

28. Washing fruits and vegetables

<table>
<thead>
<tr>
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<tbody>
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<tr>
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</table>

29. Toxic substances properly identified, stored and used

<table>
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30. Food storage; food storage containers identified

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</tr>
</tbody>
</table>
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:
Inspector: Muzna Rauf
Status: Compliant

35. Equipment/utensils approved; installed; good repair; capacity
Observed the following:
1) Heavy build up of rust and peeling paint on the wire racks holding food inside the walk-in cooler.
2) Torn door gasket to the True refrigerator in the rear of the facility.
3) Build up of ice around the door of the walk-in freezer.

Action Plan: California Retail Food Code §114130.4. Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material that allows easy cleaning and to facilitate maintenance and free of unnecessary ledges, projections, and crevices to allow for easy cleaning and to facilitate maintenance. Correct within 2 weeks.

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.

36. Equipment, utensils and linens: storage and use

Public Comments: Observed dim lighting under the hood above the Wolf and Cres Cor ovens.

38. Adequate ventilation and lighting; designated areas, use

Public Comments: Observed dim lighting under the hood above the Wolf and Cres Cor ovens.

Action Plan: 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. Correct within 1 week.

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

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

Inspector: Muzna Rauf
Status: Compliant

47. Signs posted; last inspection report available

Inspector: Muzna Rauf
Status: Compliant

48. Permits available

Inspector: Muzna Rauf
Status: Compliant

49. Compliance with Plan review requirements

Inspector: Muzna Rauf
Status: Compliant

50. Samples Collection

Inspector: Muzna Rauf
Status: Compliant

51. Impoundment/VC&D
Increased Risk to Public Health *

52. Permit Suspension

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

54. Score

Facility Score = 91

- 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).