Facility was issued a score of 96 (PASS) during a routine inspection conducted on 12/13/2022.

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
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

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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
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/A

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 *

<table>
<thead>
<tr>
<th>12. Returned and re-service of food</th>
</tr>
</thead>
<tbody>
<tr>
<td>Public Comments: No violations observed at the time of the inspection.</td>
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<tr>
<td>Inspector: Muzna Rauf</td>
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<tr>
<td>Status: Compliant</td>
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<table>
<thead>
<tr>
<th>13. Food in good condition; safe and unadulterated</th>
</tr>
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<tbody>
<tr>
<td>Public Comments: No violations observed at the time of the inspection.</td>
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<tr>
<td>Inspector: Muzna Rauf</td>
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<tr>
<td>Status: Compliant</td>
</tr>
</tbody>
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<table>
<thead>
<tr>
<th>14. Food contact surface; clean and sanitized</th>
</tr>
</thead>
<tbody>
<tr>
<td>Public Comments: No violations observed at the time of the inspection.</td>
</tr>
<tr>
<td>Inspector: Muzna Rauf</td>
</tr>
<tr>
<td>Status: Compliant</td>
</tr>
</tbody>
</table>

### Food From Approved Sources *

<table>
<thead>
<tr>
<th>15. Food obtained from approved source</th>
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<tbody>
<tr>
<td>Public Comments:</td>
</tr>
<tr>
<td>Inspector: Muzna Rauf</td>
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<tr>
<td>Status: Compliant</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>16. Compliance with shell stock tags, conditions, display</th>
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</thead>
<tbody>
<tr>
<td>Public Comments:</td>
</tr>
<tr>
<td>Inspector: Muzna Rauf</td>
</tr>
<tr>
<td>Status: N/A</td>
</tr>
</tbody>
</table>

| 17. Compliance with Gulf Oyster Regulations |
### Additional Risk Factors

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

- Public Comments: Muzna Rauf
- Inspector: Muzna Rauf
- Status: N/A

**19. Consumer advisory provided for raw/undercooked food**

- Public Comments: Muzna Rauf
- Inspector: Muzna Rauf
- Status: N/A

**20. License health care facilities/public and private schools: prohibited food not offered**

- Public Comments: Muzna Rauf
- Inspector: Muzna Rauf
- Status: N/A

**21 a. Hot water available**

- Public Comments: Observed hot water temperature measured at the 2-compartment ware-wash sink at 116.9 degrees F. Instructed manager on site to have the dial on the water heater reset to 120 degree F.
- 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**
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

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

General Retail Factors *

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: N/O

27. Food separated and protected
28. Washing fruits and vegetables

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

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
34. Warewash facilities: installed, maintained, used; test equipment

35. Equipment/utensils approved; installed; good repair; capacity

36. Equipment, utensils and linens: storage and use

37. Vending machines

38. Adequate ventilation and lighting; designated areas, use

39. Thermometers provided and accurate
40. Wiping cloths; properly used and stored

41. Plumbing; fixtures, backflow devices, drainage

42. Garbage and refuse properly disposed; facilities maintained

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

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
Increased Risk to Public Health *

52. Permit Suspension

Perm Suspension: Muzna Rauf
Status: Compliant

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

Perm Suspension: Muzna Rauf
Status: Compliant

Inspection Score *

54. Score

Facility Score = 96
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.)

Status: Compliant