Facility was issued a score of 91 (PASS) during a routine inspection conducted on 01/19/2023.

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.

Re-inspection to check for compliance of violations #23, #33, #44, and #45 scheduled for 2/16/23 or after.

— 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

| Public Comments: | Food Safety Certification Name: Kenny Kwong  
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td>Status:</td>
<td>Compliant</td>
</tr>
</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

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

Preventing Contamination by Hands *

7. Proper hot and cold holding temperatures

Time & Temperature Relationship *
8. Time as public health control; procedures and records

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

9. Proper cooling methods

Public Comments: N/O
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: N/O
Inspector: Muzna Rauf
Status: N/O

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
**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**

**14. Food obtained from approved source**

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

**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**
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: 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

21 b. Water available

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

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
Observed the following:
1) Multiple old dry rodent droppings on the floor underneath shelving holding sealed dry food items.
2) Multiple old rodent droppings on the floor next to the back entrance of the facility.
3) Multiple dry old rodent droppings on top surface of the warewashing machine.

No evidence of active infestation observed at the time of the inspection. As per owner, he has a pest control company that is coming in every 2 to 4 weeks. As per pest control company, the entire building complex is infested with rodents.

EHS reached out to Real Estate and Campus Pest Management to coordinate a building-wide pest inspection to ensure that all points of entry into the building are secured, and that any other tenant spaces are inspected and treated for rodent activity.

Action Plan: California Retail Food Code §114259.1. The premises of each food facility shall be kept free of vermin. Cockroaches, mice, rats, and similar pests that carry disease are considered to be vermin. If live vermin are observed by the staff, pest abatement must be contacted immediately. Correct immediately.

Tags: Minor Violation (2 points)
Inspector: Muzna Rauf
Status: Not Resolved
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
Observed the following:
1) Dirty door gaskets to refrigerated sandwich prep tables.
2) Multiple dry old rodent droppings on top surface of the warewashing machine.

Action Plan: California Retail Food Code §114115(c). Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Correct immediately.
Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

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

Inspector: Muzna Rauf
Status: Compliant

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

Public Comments: Observed torn door gaskets to the refrigerated sandwich prep table.
Action Plan: California Retail Food Code §114175. Equipment and utensils shall be kept clean, fully operative, and in good repair. Replace all torn or damaged refrigeration gaskets with gaskets that are smooth, cleanable, and that will provide a tight-fitting seal.
Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

36. Equipment, utensils and linens: storage and use
Observed saucer plate and plastic cups being used as dispensing utensils inside bulk storage containers holding corn starch, and rice. Plastic cups are submerged inside the corn starch.

Action Plan: California Retail Food Code §114119. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored in the following manner:
(a) Except as specified under subdivision (b), in the food with their handles above the top of the food and the container.
(b) In food that is not potentially hazardous, with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon.

California Retail Food Code §114367.1. (10) Requirements pertaining to the characteristics, construction, and multiuse of food-contact and nonfood-contact surfaces, as specified in Sections 114130.3 and 114130.4, provided that food contact surfaces are smooth, easily cleanable, and in good repair.

Ensure approved scooping utensils are being used in bulk food storage containers. Correct immediately.

Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

37. Vending machines

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

38. Adequate ventilation and lighting; designated areas, use

Public Comments: Muzna Rauf
Inspector: Muzna Rauf
Status: Compliant

39. Thermometers provided and accurate

Public Comments: Muzna Rauf
Inspector: Muzna Rauf
Status: Compliant

40. Wiping cloths; properly used and stored
41. Plumbing; fixtures, backflow devices, drainage

Public Comments: Observed no back flow device installed at mop sink located in the rear of the facility.
Action Plan: California Retail Food Code §114190. All plumbing and plumbing fixtures shall be installed in compliance with applicable local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair.

California Retail Food Code §114192(c). All potable water outlets that can be potentially contaminated by backflow or back siphonage must be protected by a backflow or back siphonage protection device at all times.

Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

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: 

Public Comments: Observed the following:
1) Opening of greater than 1/4 inch underneath back door of the facility.
2) Three missing ceiling panels above the walk-in cooler.
3) Multiple openings greater than 1/4 inch along ceiling panels above the kitchen.
4) Approximately 4 inch by 4 inch opening in ceiling through which metal post is passing through located in hallway going to the restroom.

Action Plan: California Retail Food Code §114259. A food facility shall at all times be constructed, equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin, including, but not limited to, rodents and insects.

California Retail Food Code §114259.1. The premises of each food facility shall be kept free of vermin.

California Retail Food Code §114271. All wall and ceiling surfaces within a facility shall be clean and in good repair, as well as durable, smooth, and non-absorbent at all times.

California Retail Food Code §114268. All floor surfaces within a facility must be smooth, clean, and in good repair at all times.

Close all openings in the ceiling, walls, and underneath doorways to prevent the entry of vermin.

Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

45. Floors, walls and ceiling: properly built, maintained and clean

Public Comments: Observed the following:
1) Multiple old dry rodent droppings on the floor underneath shelving holding sealed dry food items.
2) Multiple old rodent droppings on the floor next to the back entrance of the facility.

Action Plan: California Retail Food Code §114268. All floor surfaces within a facility must be smooth, clean, and in good repair at all times. Correct immediately.

Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

52. Permit Suspension

Public Comments:
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 = 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).

Inspector: Muzna Rauf
Status: Compliant