Facility was issued a score of 95 (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

<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

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>Food Safety Certification Name: Kenny Kwong</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Expiration Date: 01/15/2025</td>
</tr>
<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

<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>

### 3. No discharge from eyes, nose, and mouth

<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>

### 4. Proper eating, drinking, or tobacco use

<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>

Preventing Contamination by Hands *
<table>
<thead>
<tr>
<th>Section</th>
<th>Inspector</th>
<th>Public Comments</th>
<th>Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>5. Hands clean and properly washed; proper glove use</td>
<td>Muzna Rauf</td>
<td>No violations observed at the time of the inspection.</td>
<td>Compliant</td>
</tr>
<tr>
<td>6. Adequate hand washing facilities: supplied and accessible</td>
<td>Muzna Rauf</td>
<td>No violations observed at the time of the inspection.</td>
<td>Compliant</td>
</tr>
<tr>
<td><strong>Time &amp; Temperature Relationship</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>7. Proper hot and cold holding temperatures</td>
<td>Muzna Rauf</td>
<td>No violations observed at the time of the inspection.</td>
<td>Compliant</td>
</tr>
<tr>
<td>8. Time as public health control; procedures and records</td>
<td>Muzna Rauf</td>
<td></td>
<td>N/O</td>
</tr>
<tr>
<td>9. Proper cooling methods</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Protection from Contamination

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

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

13. Food in good condition; safe and unadulterated
14. Food contact surface; clean and sanitized

Public Comments: Observed three tongs with food encrusted debris hanging from the front door handle of the dirty stove.
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: 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
<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>Muzna Rauf</th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td>Status:</td>
<td>Compliant</td>
</tr>
</tbody>
</table>

### 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 sinks measured at 100 degrees F and above.

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

### 21 b. Water available

Public Comments: No violations observed at the time of the inspection.

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

### 22. Sewage and wastewater properly disposed

Public Comments: No violations observed at the time of the inspection.

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

### 23. No insect, rodent, birds or animals present
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: N/O
32. Food properly labeled and honestly presented

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

33. Nonfood-contact surfaces clean

Public Comments: Observed heavy accumulation of grease and food debris on the surface of the stove.
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 within 1 week.
Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

36. Equipment, utensils and linens: storage and use
37. Vending machines

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

38. Adequate ventilation and lighting; designated areas, use

Public Comments: Observed the following:
1) Heavy accumulation of dust and grease on the hood filters, hood surface, and the fire suppression lines above the stove top.
2) Heavy accumulation of dust and grease on the light shields located on the underside of the hood.

Action Plan: California Retail Food Code §114149.2. All mechanical intake and exhaust air ducts shall be clean and filters shall be routinely changed to prevent the contamination of food.

Tags: General Retail Violation (1 point)
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
41. Plumbing; fixtures, backflow devices, drainage

Inspector: Muzna Rauf
Status: Compliant

42. Garbage and refuse properly disposed; facilities maintained

Inspector: Muzna Rauf
Status: Compliant

43. Toilet facilities: properly constructed, supplied, cleaned

Inspector: Muzna Rauf
Status: Compliant

44. Premises; personal/cleaning items; vermin proofing

Inspector: Muzna Rauf
Status: Compliant
45. Floors, walls and ceiling: properly built, maintained and clean

Public Comments: Observed heavy accumulation of grease and old food debris on the floor under the stoves.
Action Plan: California Retail Food Code §114268. All floor surfaces within a facility must be smooth, clean, and in good repair at all times with a 4 inch minimum 3/8 inch coving. Correct within 1 month.
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
**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 = 95

<table>
<thead>
<tr>
<th>Score Level</th>
<th>Score Range</th>
</tr>
</thead>
<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</td>
</tr>
</tbody>
</table>

*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