Facility was issued a score of 94 (PASS) during a routine inspection conducted on 12/20/2022.

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

| Public Comments: | Food Safety Manager Certification: Jaime Nodal       |
| Expiration Date: | 01/18/2025                                           |
| Inspector:       | Muzna Rauf                                           |
| Status:          | Compliant                                             |

2. Communicable disease; reporting, restrictions & exclusions
Preventing Contamination by Hands

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: Observed the following:
1) Access to handwash sink blocked by angle broom, standing dust pan, and foldable/collapsible freestanding hamper stand located inside 264B Dishwashing room. 2) Wall mounted soap dispenser not secured to the wall next to the handwash sink in employee restroom. Ensure dispenser is mounted to the wall for employee use.

Action Plan: California Retail Food Code §113953. Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair.

California Retail Food Code §113953.1(a) A handwashing facility shall be clean, unobstructed, and accessible at all times for employee use.

Tags: Minor Violation (2 points)
Inspector: Muzna Rauf
Status: Not Resolved

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/O

9. Proper cooling methods
<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>Inspector:</th>
<th>Status:</th>
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<tbody>
<tr>
<td></td>
<td>Muzna Rauf</td>
<td>N/O</td>
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10. **Proper cooking time and temperature**

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<tr>
<th>Public Comments:</th>
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<tbody>
<tr>
<td>No violations observed at the time of the inspection.</td>
<td>Muzna Rauf</td>
<td>Compliant</td>
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11. **Proper reheating procedures for hot holding**

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

**Protection from Contamination**

12. **Returned and re-service of food**

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<thead>
<tr>
<th>Public Comments:</th>
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<tbody>
<tr>
<td>No violations observed at the time of the inspection.</td>
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</table>

13. **Food in good condition; safe and unadulterated**

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<tbody>
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14. **Food contact surface; clean and sanitized**

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<td>Compliant</td>
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</table>
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
21 a. Hot water available

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

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

General Retail Factors 4 *

24. Person in charge present and performs duties
<table>
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<tr>
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</table>

25. Personal cleanliness and hair restraints

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26. Approved thawing methods used, frozen food

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<tr>
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27. Food separated and protected

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<tr>
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28. Washing fruits and vegetables

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29. Toxic substances properly identified, stored and used

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30. Food storage; food storage containers identified
31. Consumer self service

32. Food properly labeled and honestly presented

33. Nonfood-contact surfaces clean

Public Comments: Observed accumulation of dust on the fan guards located inside the walk-in cooler.
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)

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

35. Equipment/utensils approved; installed; good repair; capacity
Public Comments: Observed the following:
1) Missing cabinet door underneath the Zumex juice press machine.
2) Broken folding door hinge to cabinet door located underneath the Dole Beverage dispenser machine.

Action Plan: California Retail Food Code §114175. Equipment and utensils shall be kept clean, fully operative, and in good repair. Correct within 2 weeks.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf
Status: Not Resolved

36. Equipment, utensils and linens: storage and use

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

37. Vending machines

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

38. Adequate ventilation and lighting; designated areas, use
Public Comments: Observed non-operational light inside the walk-in freezer.

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 to produce the following light intensity, while the area is in use:
(a) At least 10 foot candles for the following:
(1) At a distance of 30 inches above the floor, in walk-in refrigeration units and dry food storage areas.
Correct within 1 week.

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

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
43. Toilet facilities: properly constructed, supplied, cleaned

Public Comments:
Observed two toilet paper rolls stored on stop of the side rail handle next to the toilet inside the employee restroom.

Action Plan:
California Retail Food Code §114250. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Correct immediately.

Tags: General Retail Violation (1 point)

44. Premises; personal/cleaning items; vermin proofing

Public Comments:

Inspector: Muzna Rauf
Status: Compliant

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

Public Comments:

Inspector: Muzna Rauf
Status: Compliant

46. No unapproved sleeping quarters

Public Comments:

Inspector: Muzna Rauf
Status: Compliant
47. Signs posted; last inspection report available
Public Comments: Muzna Rauf
Inspector: Muzna Rauf
Status: Compliant

48. Permits available
Public Comments: Muzna Rauf
Inspector: Muzna Rauf
Status: Compliant

49. Compliance with Plan review requirements
Public Comments: Muzna Rauf
Inspector: Muzna Rauf
Status: Compliant

50. Samples Collection
Public Comments: Muzna Rauf
Inspector: Muzna Rauf
Status: Compliant

51. Impoundment/VC&D
Public Comments: Muzna Rauf
Inspector: Muzna Rauf
Status: Compliant

52. Permit Suspension
Public Comments: Muzna Rauf
Inspector: Muzna Rauf
Status: Compliant

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

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Inspection Score *

54. Score

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