Facility was issued a score of 98 (PASS) during a routine inspection conducted on 07/21/2022.

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. Demonstartion 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 Manager certificate is currently pending.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td>Status:</td>
<td>N/O</td>
</tr>
</tbody>
</table>

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: No violations observed at the time of the inspection.
Inspector: Muzna Rauf
Status: Compliant
<table>
<thead>
<tr>
<th>8. Time as public health control; procedures and records</th>
</tr>
</thead>
<tbody>
<tr>
<td>Public Comments:</td>
</tr>
<tr>
<td>Inspector: Muzna Rauf</td>
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<tr>
<td>Status: N/A</td>
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</table>

<table>
<thead>
<tr>
<th>9. Proper cooling methods</th>
</tr>
</thead>
<tbody>
<tr>
<td>Public Comments:</td>
</tr>
<tr>
<td>Inspector: Muzna Rauf</td>
</tr>
<tr>
<td>Status: N/A</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>11. Proper reheating procedures for hot holding</th>
</tr>
</thead>
<tbody>
<tr>
<td>Public Comments:</td>
</tr>
<tr>
<td>Inspector: Muzna Rauf</td>
</tr>
<tr>
<td>Status: N/A</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>13. Food in good condition; safe and unadulterated</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>
14. 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 *

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
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.
Inspector: Muzna Rauf
Status: Compliant

Water at 3-compartment warewash sink measured at 120 degrees F and above.
Water at handwash sink measured at 100 degrees F and above.

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 2 *
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

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
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: Observed dirty fan guard inside Pepsi beverage 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)
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
Observed torn door gaskets to both the Beverage Air coolers underneath the coffee station.

**Public Comments:**
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.

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

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### 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:**

**Inspector:** Muzna Rauf

**Status:** Compliant

### 39. Thermometers provided and accurate

**Public Comments:**

**Inspector:** Muzna Rauf

**Status:** Compliant

### 40. Wiping cloths; properly used and stored
<table>
<thead>
<tr>
<th>Public Comments:</th>
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<th>Status: Compliant</th>
</tr>
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</table>

41. Plumbing; fixtures, backflow devices, drainage

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<tr>
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</tr>
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</table>

42. Garbage and refuse properly disposed; facilities maintained

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<tr>
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43. Toilet facilities: properly constructed, supplied, cleaned

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44. Premises; personal/cleaning items; vermin proofing

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

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

46. No unapproved sleeping quarters
47. Signs posted; last inspection report available

48. Permits available

49. Compliance with Plan review requirements

50. Samples Collection

51. Impoundment/VC&D

52. Permit Suspension
Increased Risk to Public Health *

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

54. Score

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>Facility Score = 98</th>
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<tr>
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<td>Muzna Rauf</td>
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<tr>
<td>Status:</td>
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</table>

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