Facility was issued a score of 99 (PASS) during a routine inspection conducted on 12/07/2022.

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

| Public Comments: | Food Safety Manager Certification Name: Natalia Semeraro  
|                 | Expiration Date: 01/13/2025                          |
| Inspector:      | Muzna Rauf                                          |
| Status:         | Compliant                                           |
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

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
Protection from Contamination

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: No violations observed at the time of the inspection.
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: N/O

11. Proper reheating procedures for hot holding

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

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
<table>
<thead>
<tr>
<th>Food Contact Surface; Clean and Sanitized</th>
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<tbody>
<tr>
<td>Public Comments:</td>
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<td>Inspector:</td>
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<td>Status:</td>
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<thead>
<tr>
<th>Food From Approved Sources *</th>
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<tr>
<th>15. Food Obtained from Approved Source</th>
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<tbody>
<tr>
<td>Public Comments:</td>
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<td>Inspector:</td>
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<td>Status:</td>
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<tr>
<th>16. Compliance with Shell Stock Tags, Conditions, Display</th>
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</thead>
<tbody>
<tr>
<td>Public Comments:</td>
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<tr>
<td>Inspector:</td>
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<td>Status:</td>
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<tr>
<th>17. Compliance with Gulf Oyster Regulations</th>
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<tbody>
<tr>
<td>Public Comments:</td>
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<tr>
<td>Inspector:</td>
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<td>Status:</td>
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</table>

| Additional Risk Factors *                  |

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<thead>
<tr>
<th>18. Compliance with Variance, Specialized Process &amp; HACCP</th>
</tr>
</thead>
</table>
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

Public Comments:
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
General Retail Factors

24. Person in charge present and performs duties
   Public Comments: No violations observed at the time of the inspection.
   Inspector: Muzna Rauf
   Status: Compliant

25. Personal cleanliness and hair restraints
   Public Comments: No violations observed at the time of the inspection.
   Inspector: Muzna Rauf
   Status: Compliant

26. Approved thawing methods used, frozen food
   Public Comments: No violations observed at the time of the inspection.
   Inspector: Muzna Rauf
   Status: N/O

27. Food separated and protected
   Public Comments: No violations observed at the time of the inspection.
   Inspector: Muzna Rauf
   Status: Compliant

28. Washing fruits and vegetables
   Public Comments: No violations observed at the time of the inspection.
   Inspector: Muzna Rauf
   Status: N/O

29. Toxic substances properly identified, stored and used
30. Food storage; food storage containers identified

31. Consumer self service

32. Food properly labeled and honestly presented

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

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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

41. Plumbing; fixtures, backflow devices, drainage
Observed water standing and draining slowly at the handwash sink.

**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. Correct within 1 week.

**Tags:** General Retail Violation (1 point)

**Inspector:** Muzna Rauf

**Status:** Not Resolved

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**42. Garbage and refuse properly disposed; facilities maintained**

**Public Comments:**

**Inspector:** Muzna Rauf

**Status:** Compliant

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**43. Toilet facilities: properly constructed, supplied, cleaned**

**Public Comments:**

**Inspector:** Muzna Rauf

**Status:** Compliant

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**44. Premises; personal/cleaning items; vermin proofing**

**Public Comments:**

**Inspector:** Muzna Rauf

**Status:** Compliant

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**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
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<tbody>
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<td><strong>47. Signs posted; last inspection report available</strong></td>
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<tr>
<td>Public Comments:</td>
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<tr>
<td>Status:</td>
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<td><strong>48. Permits available</strong></td>
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<td>Status:</td>
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<td><strong>49. Compliance with Plan review requirements</strong></td>
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<td>Status:</td>
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<td><strong>50. Samples Collection</strong></td>
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<td>Public Comments:</td>
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<tr>
<td><strong>51. Impoundment/VC&amp;D</strong></td>
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<td><strong>52. Permit Suspension</strong></td>
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</table>
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 = 99

- 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