Facility was issued a score of 93 (PASS) during a routine inspection conducted on 04/12/2023.

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.

— 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 Name: Athanasios Eleftheriadis
  Expiration Date: 06/02/27
- **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

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
Observed the following:
1) Temperature of sliced tomatoes at the refrigerated salad prep station measured at 43.6 degrees F. Ambient air of cooler measured at 41 degrees and below. Instructed employee to have the top lid closed when not in use to prevent the compressor from cycling more frequently to keep up with demand of cold air escaping through the top.

Action Plan: California Retail Food Code §113996.(a) Except during preparation, cooking, cooling, transportation to or from a retail food facility for a period of less than 30 minutes, or when time is used as the public health control as specified under Section 114000, or as otherwise provided in this section, potentially hazardous food shall be maintained at or above 135°F, or at or below 41°F.

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf
Status: Not Resolved

8. Time as public health control; procedures and records

9. Proper cooling methods

10. Proper cooking time and temperature

11. Proper reheating procedures for hot holding
## Protection from Contamination

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

<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>

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

<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>

### 14. Food contact surface; clean and sanitized
Public Comments: Observed the following:
1) Slightly yellow/black discolored cutting boards at the sandwich prep cooler. Have all cutting board surfaces properly cleaned and sanitized daily especially when changing from raw food of animal origin to ready to eat food, between species of raw food of animal origin, between unwashed produce and potentially hazardous food.
2) Build up black residue along the inside panel of the ice machine. Black residue is not in direct contact with the ice.

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: Major Violation (4 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
Additional Risk Factors *

18. Compliance with variance, specialized process & HACCP

19. Consumer advisory provided for raw/undercooked food

20. License health care facilities/public and private schools: prohibited food not offered

21 a. Hot water available

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.

21 b. Water available
### General Retail Factors

<table>
<thead>
<tr>
<th>No.</th>
<th>Description</th>
<th>Public Comments</th>
<th>Inspector</th>
<th>Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>22</td>
<td>Sewage and wastewater properly disposed</td>
<td>No violations observed at the time of the inspection.</td>
<td>Muzna Rauf</td>
<td>Compliant</td>
</tr>
<tr>
<td>23</td>
<td>No insect, rodent, birds or animals present</td>
<td>No violations observed at the time of the inspection.</td>
<td>Muzna Rauf</td>
<td>Compliant</td>
</tr>
</tbody>
</table>

#### General Retail Factors 1 *

<table>
<thead>
<tr>
<th>No.</th>
<th>Description</th>
<th>Public Comments</th>
<th>Inspector</th>
<th>Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>24</td>
<td>Person in charge present and performs duties</td>
<td></td>
<td>Muzna Rauf</td>
<td>Compliant</td>
</tr>
<tr>
<td>25</td>
<td>Personal cleanliness and hair restraints</td>
<td></td>
<td>Muzna Rauf</td>
<td>Compliant</td>
</tr>
</tbody>
</table>

#### General Retail Factors 2

<table>
<thead>
<tr>
<th>No.</th>
<th>Description</th>
<th>Public Comments</th>
<th>Inspector</th>
<th>Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>26</td>
<td>Approved thawing methods used, frozen food</td>
<td></td>
<td>Muzna Rauf</td>
<td>N/O</td>
</tr>
<tr>
<td>27</td>
<td>Food separated and protected</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
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: Compliant

32. Food properly labeled and honestly presented

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

33. Nonfood-contact surfaces clean
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: Observed staff using household appliances such as slow cooker and microwave in the kitchen space. Instructed owner to have staff stop using domestic kitchen equipment designed for residential use and to only use ANSI/NSF approved equipment.

Action Plan: California Retail Food Code §114130(b). All new and replacement food-related and utensil-related equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program. When current equipment is in need of replacement, the equipment must be replaced with restaurant grade ANSI/NSF approved equipment. Correct at equipment replacement. Facility must obtain approval from Environmental Health prior to replacing equipment.

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: |
| 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

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

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: 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:
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
Increased Risk to Public Health

51. Impoundment/VC&D

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

52. Permit Suspension

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

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 = 93

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