Facility was issued a score of 89 (PASS) during a routine inspection conducted on 04/14/2022.

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 1 *

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: Observed no food safety manager certificate on site.
Action Plan: California Retail Food Code §113947.1 (a) Food facilities that prepare, handle, or serve nonprepackaged potentially hazardous food, except temporary food facilities, shall have an owner or employee who has successfully passed an approved and accredited food safety certification examination as specified in Sections 113947.2 and 113947.3. There shall be at least one food safety certified owner or employee at each food facility. No certified person at a food facility may serve at any other food facility as the person required to be certified pursuant to this subdivision. The certified owner or employee need not be present at the food facility during all hours of operation.

California Retail Food Code §113947.1(g) The food safety certificate issued pursuant to Section 113947.3 shall be retained on file at the food facility at all times, and shall be made available for inspection by the enforcement officer. Correct within 60 days.

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

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
**Preventing Contamination by Hands**

<table>
<thead>
<tr>
<th>Preventing Contamination by Hands</th>
<th>Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>5. Hands clean and properly washed; proper glove use</td>
<td>Compliant</td>
</tr>
<tr>
<td>6. Adequate hand washing facilities: supplied and accessible</td>
<td>Compliant</td>
</tr>
<tr>
<td>7. Proper hot and cold holding temperatures</td>
<td>Compliant</td>
</tr>
<tr>
<td>8. Time as public health control; procedures and records</td>
<td>Compliant</td>
</tr>
</tbody>
</table>
9. Proper cooling methods

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

10. Proper cooking time and temperature

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

11. Proper reheating procedures for hot holding

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

Protection from Contamination 1 *

12. Returned and re-service of food
13. Food in good condition; safe and unadulterated

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

14. Food contact surface; clean and sanitized

Public Comments: Observed two deteriorated and yellow/black discolored cutting boards at the sandwich prep cooler. Person in charge instructed to 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.
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

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

Additional Risk Factors 1 *

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

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

21 a. Hot water available

Public Comments: Observed hot water temperature at the 3-compartment warewash sink measured at 111.6 degrees F. Water temperature was unable to rise to 120 degrees F at the time of the inspection.
Action Plan: California Retail Food Code §114192(a). Hot water shall be supplied at a minimum temperature of at least 120 degrees F measured from the faucet of warewash sinks, food prep sinks, and janitorial sinks. Hot water measured below 100 degrees F throughout the food facility will result in closure. Correct immediately.
Tags: Minor Violation (2 points)
Inspector: Muzna Rauf
Status: Not Resolved

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 3 *

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
27. Food separated and protected

Inspector: Muzna Rauf
Status: N/O

28. Washing fruits and vegetables

Inspector: Muzna Rauf
Status: N/O

29. Toxic substances properly identified, stored and used

Inspector: Muzna Rauf
Status: Compliant

30. Food storage; food storage containers identified

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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

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 the following:
1) Digital thermometer display on Artic Air commercial freezer not displaying accurate reading.
2) Artic Air commercial freezer not working properly. Ambient air of freezer measured at 24.2 degrees F. Person in charge instructed to have the freezer serviced immediately and to not use the freezer until it is fixed.
3) Deteriorated and yellow/black discolored cutting board at the sandwich prep coolers.

Action Plan: 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. Correct within 2 weeks.

California Retail Food Code §114130.3 & 114177. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced. Correct within 1 week.

Repair or Replace all badly deteriorated and discolored cutting boards.

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
39. Thermometers provided and accurate

40. Wiping cloths; properly used and stored

- **Public Comments:** Observed multiple soiled wiping cloths stored on top of the food prep counters.
- **Action Plan:**
  - California Retail Food Code §114185.1(b). All wiping cloths used repeatedly prior to laundering shall be stored in an approved sanitizing solution when not in use. Correct Immediately.
  - California Retail Food Code §114185.1(e). Working containers of sanitizing solutions for storage of in-use wiping cloths shall be used in a manner to prevent contamination of food, equipment, utensils, linens, or single-use articles.
- **Tags:** General Retail Violation (1 point)

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: Observed the following:
1) Employee cellphone placed next to the food slicer inside the food prep area.
2) Employee cellphone placed next to the handwash sink inside the food prep area.

Action Plan: California Retail Food Code §114256.1. No person shall store clothing or personal effects in any area used for the storage and preparation of food.

Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

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

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 = 89

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