Facility was issued a score of 98 (PASS) during a routine inspection conducted on 05/06/2023.

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

<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
Missing Food Safety Manager certificate. Operator has been asked to email copy of the Food Safety Manager Certificate to REHS.

California Retail Food Code §113947.1.(b) Food facilities that are not subject to the requirements of subdivision (a) that prepare, handle, or serve nonprepackaged, nonpotentially hazardous foods, except temporary food facilities, shall do one of the following: (1) 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.

(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.

(h) Certified individuals shall be recertified every five years by passing an approved and accredited food safety certification examination.

Minor Violation (2 points)

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf

Status: Not Resolved

2. Communicable disease; reporting, restrictions & exclusions

No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

3. No discharge from eyes, nose, and mouth

No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

4. Proper eating, drinking, or tobacco use

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
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

8. Time as public health control; procedures and records

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

9. Proper cooling methods

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

10. Proper cooking time and temperature

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

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

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

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: 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
17. Compliance with Gulf Oyster Regulations

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.

Inspector: Muzna Rauf
Status: Compliant

21 b. Water available

No violations observed at the time of the inspection.

Inspector: Muzna Rauf
Status: Compliant

22. Sewage and wastewater properly disposed

No violations observed at the time of the inspection.

Inspector: Muzna Rauf
Status: Compliant

23. No insect, rodent, birds or animals present

No violations observed at the time of the inspection.

Inspector: Muzna Rauf
Status: Compliant

24. Person in charge present and performs duties

Inspector: Muzna Rauf
Status: Compliant

25. Personal cleanliness and hair restraints
26. Approved thawing methods used, frozen food

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

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: N/O

30. Food storage; food storage containers identified

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

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

37. Vending machines
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
44. Premises; personal/cleaning items; vermin proofing

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

46. No unapproved sleeping quarters

47. Signs posted; last inspection report available

48. Permits available

49. Compliance with Plan review requirements
50. Samples Collection

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

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:
Inspector: Muzna Rauf
Status: Compliant