Facility was issued a score of 96 (PASS) during a routine inspection conducted on 11/16/2023.

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.

Reinspection to check for compliance of violation #21a is scheduled for 11/20/23.

— Muzna Rauf

Employee Health, Hygiene, & Knowledge *

1a. Demonstartion of knowledge

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

1b. Food safety certification
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

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

11. Proper reheating procedures for hot holding

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

Protection from Contamination *

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

19. Consumer advisory provided for raw/undercooked food

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

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: Observed hot water measured at 118 degrees F from the 3-compartment warewash sink. Hot water temperature unable to rise to 120 degrees F by the end 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.
- 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
### 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
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

Public Comments: Observed accumulation of dust and black residue on the door gasket of the reach-in refrigerator stored in the back.
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.
Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved
34. Warewash facilities: installed, maintained, used; test equipment

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

35. Equipment/utensils approved; installed; good repair; capacity

Public Comments: Observed the following:
1) Torn door gasket to True sandwich prep cooler.
2) Torn door gasket to Beverage Air refrigerator.
3) Missing front panel in front of the condenser unit of the Beverage Air refrigerator.

Action Plan: California Retail Food Code §114175. Equipment and utensils shall be kept clean, fully operative, and in good repair.
Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

36. Equipment, utensils and linens: storage and use

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

37. Vending machines

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

38. Adequate ventilation and lighting; designated areas, use

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

39. Thermometers provided and accurate
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40. Wiping cloths; properly used and stored

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41. Plumbing; fixtures, backflow devices, drainage

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42. Garbage and refuse properly disposed; facilities maintained

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43. Toilet facilities: properly constructed, supplied, cleaned

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44. Premises; personal/cleaning items; vermin proofing

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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

51. Impoundment/VC&D
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

54. Score

Public Comments: Facility Score = 96
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