Facility was issued a score of 97 (PASS) during a routine inspection conducted on 12/20/2023.

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

<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>Food Safety Certification Name: Kenny Kwong</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Expiration Date: 01/15/2025</td>
</tr>
<tr>
<td>Inspector:</td>
<td>Muzna Rauf</td>
</tr>
<tr>
<td>Status:</td>
<td>Compliant</td>
</tr>
</tbody>
</table>
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
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: N/A
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: N/O
Inspector: Muzna Rauf
Status: N/O

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
<table>
<thead>
<tr>
<th>Public Comments:</th>
<th>No violations observed at the time of the inspection.</th>
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<tbody>
<tr>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>14. <strong>Food contact surface; clean and sanitized</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Public Comments: No violations observed at the time of the inspection.</td>
</tr>
<tr>
<td>Inspector: Muzna Rauf</td>
</tr>
<tr>
<td>Status: Compliant</td>
</tr>
</tbody>
</table>

**Food From Approved Sources** *

<table>
<thead>
<tr>
<th>15. <strong>Food obtained from approved source</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Public Comments: No violations observed at the time of the inspection.</td>
</tr>
<tr>
<td>Inspector: Muzna Rauf</td>
</tr>
<tr>
<td>Status: Compliant</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>16. <strong>Compliance with shell stock tags, conditions, display</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Public Comments:</td>
</tr>
<tr>
<td>Inspector: Muzna Rauf</td>
</tr>
<tr>
<td>Status: N/A</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>17. <strong>Compliance with Gulf Oyster Regulations</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Public Comments:</td>
</tr>
<tr>
<td>Inspector: Muzna Rauf</td>
</tr>
<tr>
<td>Status: N/A</td>
</tr>
</tbody>
</table>

**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

21 b. Water available

22. Sewage and wastewater properly disposed

23. No insect, rodent, birds or animals present
No violations observed at the time of the inspection.

Public Comments: 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

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

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

29. Toxic substances properly identified, stored and used
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 the following:
1) Heavy accumulation of grease on top and sides of the stove.
2) Heavy accumulation of grease on the splash guards of the fryer.
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. Correct immediately.
Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

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 broken temperature dial at the mechanical dish machine. Dish machine is washing at temperatures of 120 degrees F and above.

**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

**Inspector:** Muzna Rauf

**Status:** Compliant

### 37. Vending machines

**Inspector:** Muzna Rauf

**Status:** N/A

### 38. Adequate ventilation and lighting; designated areas, use

**Public Comments:** Observed the following:
1) Accumulation of grease on the mechanical exhaust hood surface and filters located above the stove top and fryer.
2) Three non-operational light bulbs under the mechanical exhaust hood.

**Action Plan:** California Retail Food Code §114252. In every room and area in which any food is prepared, manufactured, processed, or prepackaged, or in which equipment or utensils are cleaned, sufficient natural or artificial lighting shall be provided.

California Retail Food Code §114149.2. All mechanical intake and exhaust air ducts shall be clean and filters shall be routinely changed to prevent the contamination of food.

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

**Inspector:** Muzna Rauf

**Status:** Not Resolved

### 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
46. No unapproved sleeping quarters

47. Signs posted; last inspection report available

48. Permits available

49. Compliance with Plan review requirements

50. Samples Collection

51. Impoundment/VC&D

52. Permit Suspension
53. Multiple Major Critical Risk Violations / Increased Risk to Public Health

54. Score

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).