Mobile Food Truck was issued a score of 97 (PASS) during a routine inspection conducted on 11/14/2022.

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** *

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
Food Safety Certification Name: Guadalupe Nino
Expiration Date: 01/17/2023

Food Safety Certification Name: Ricardo Ruiz
Expiration Date: 01/17/2023

Expiration date for Food Safety Manager Certificate approaching soon. Person in charge reminded to have certificate renewed.

Inspector: Muzna Rauf
Status: Compliant

2. Communicable disease; reporting, restrictions & exclusions

Inspector: Muzna Rauf
Status: Compliant

3. No discharge from eyes, nose, and mouth

Inspector: Muzna Rauf
Status: Compliant

4. Proper eating, drinking, or tobacco use

Inspector: Muzna Rauf
Status: Compliant

Preventing Contamination by Hands *

5. Hands clean and properly washed; proper glove use

Inspector: Muzna Rauf
Status: Compliant

6. Adequate hand washing sink: 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 *
Food From Approved Sources

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

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: 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

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

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 & automotive equipment

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

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

32. Food properly labeled and honestly presented

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

33. Nonfood-contact surfaces clean
Observed the following:
1) Buildup of grease and old food debris on the surface of the stove.
2) Heavy buildup of grease on the stainless steel back splash behind the stove.
3) Accumulation of food debris and dust in door gaskets of refrigerated reach-in cooler.

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 within 1 week.

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

34. Warewashing sink: installed, maintained, used; test equipment

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

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

Public Comments: Observed torn door gasket to refrigerated reach-in cooler.
Action Plan: California Retail Food Code §114175. Equipment and utensils shall be kept clean, fully operative, and in good repair.

Replace all torn or damaged refrigeration gaskets with gaskets that are smooth, cleanable, and that will provide a tight-fitting seal.

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. Adequate ventilation and lighting; designated areas, use
Observed buildup of grease and dust on the hood surface and hood filters.

Action Plan: 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. Correct within 2 weeks.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf
Status: Not Resolved

38. Thermometers provided and accurate

Public Comments: 
Inspector: Muzna Rauf
Status: Compliant

39. Wiping cloths; properly used and stored

Public Comments: 
Inspector: Muzna Rauf
Status: Compliant

40. Plumbing, fixtures, equipment

Public Comments: 
Inspector: Muzna Rauf
Status: Compliant

41. Refuse / Premises/ Janitorial / Exterior and surrounding area sanitary

Public Comments: 
Inspector: Muzna Rauf
Status: Compliant

42. Restroom facilities

Public Comments: 
Inspector: Muzna Rauf
Status: Compliant
43. Cleaning & servicing

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

45. Signs posted; last inspection report available

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

46. Permits available

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

47. Impoundment/VC&D

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

48. Compliance with safety requirements, fire extinguisher & lights shatter proof

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

49. Compliance with water heater Requirements (3 gallon)
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<table>
<thead>
<tr>
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<tbody>
<tr>
<td><strong>50. Location of compressors</strong></td>
<td></td>
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<tr>
<td>Public Comments:</td>
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<td>Inspector:</td>
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<tr>
<td>Status:</td>
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<tr>
<td><strong>51. Identification of owner</strong></td>
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<td>Public Comments:</td>
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<td>Inspector:</td>
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<tr>
<td><strong>52. Cleaning &amp; servicing</strong></td>
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<tr>
<td>Public Comments:</td>
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<tr>
<td><strong>53. Compliance with height and width of occupied areas</strong></td>
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<tr>
<td>Status:</td>
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<tr>
<td><strong>54. Mobile water &amp; waste water tanks installed</strong></td>
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<td>Public Comments:</td>
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**Permit Suspension** *

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<tr>
<td><strong>55. Permit Suspension</strong></td>
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</tbody>
</table>
Increased Risk to Public Health *

56. Multiple Major Critical Risk Violations / Increased Risk to Public Health

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

Inspection Score *

57. Score

Public Comments: Facility Score = 97

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