Facility was issued a score of 98 (PASS) during a routine inspection conducted on 12/11/2023.

The Food Pantry in the basement is being used to store food items only. The pantry is currently using the LMKBA-2 walk-in refrigerator and freezer inside Cold Storage Rm 06.

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

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

1b. Food safety certification
Preventing Contamination by Hands

2. Communicable disease; reporting, restrictions & exclusions

No violations observed at the time of the inspection.

3. No discharge from eyes, nose, and mouth

No violations observed at the time of the inspection.

4. Proper eating, drinking, or tobacco use

No violations observed at the time of the inspection.

5. Hands clean and properly washed; proper glove use

No violations observed at the time of the inspection.

6. Adequate hand washing facilities: supplied and accessible

No violations observed at the time of the inspection.
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/A

9. Proper cooling methods
   Public Comments:
   Inspector: Muzna Rauf
   Status: N/A

10. Proper cooking time and temperature
    Public Comments:
    Inspector: Muzna Rauf
    Status: N/A

11. Proper reheating procedures for hot holding
    Public Comments:
    Inspector: Muzna Rauf
    Status: N/A

Protection from Contamination * 1

12. Returned and re-service of food
Food From Approved Sources

13. Food in good condition; safe and unadulterated

Public Comments: Observed moldy growth on multiple pears. Instructed person in charge to inspect the produce on receipt to determine it is in wholesome condition and there are no signs of spoilage. Staff member voluntarily discarded an entire box of approximately 60 pears.

Action Plan: California Retail Food Code §113980. All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage; shall have been obtained from approved sources; shall be protected from dirt, vermin, unnecessary handling, droplet contamination, overhead leakage, or other environmental sources of contamination; shall otherwise be fully fit for human consumption; and shall conform to the applicable provisions of the Sherman Food, Drug, and Cosmetic Law (Part 5 (commencing with Section 109875)).

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

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

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

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

21 b. Water available
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 *

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
28. Washing fruits and vegetables

29. Toxic substances properly identified, stored and used

30. Food storage; food storage containers identified

31. Consumer self service

32. Food properly labeled and honestly presented

33. Nonfood-contact surfaces clean
<table>
<thead>
<tr>
<th>Public Comments:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspector: Muzna Rauf</td>
</tr>
<tr>
<td>Status: Compliant</td>
</tr>
</tbody>
</table>

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:
Inspector: Muzna Rauf
Status: Compliant

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

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

39. Thermometers provided and accurate
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

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

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 = 98

<table>
<thead>
<tr>
<th>Score</th>
<th>Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>PASS</td>
<td>80 to 100</td>
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<tr>
<td>CONDITIONAL PASS</td>
<td>75 to 79</td>
</tr>
<tr>
<td>FAIL</td>
<td>&lt; 75</td>
</tr>
</tbody>
</table>

(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