6. HANDWASHING FACILITIES
Observations: MAJOR: No paper towel provided at hand sink next to register. Corrected.

Code Description: Handwashing facilities shall be provided within or adjacent to toilet rooms, food preparation, and warewashing areas. Handwashing facilities shall be clean, unobstructed, and accessible at all times. Handwashing facilities shall be provided with soap and sanitary single-use towels or heated-air hand drying device in approved dispensers. Dispensers shall be maintained in good repair. Handwashing facilities shall be available within 200 feet of outdoor barbeques. Handwashing facilities shall be separated from warewashing sink and food contact surfaces by at least 24-inches or by a minimum 6-inch high splash guard. (113953, 113953.1, 113953.2, 114067(f), 114143(e))

7. HOT AND COLD HOLDING TEMPERATURES
Observations: MAJOR:
Tray of ranch dressing measured at 66F. Operator stated it was removed from cooler about 1 hour ago. Corrected, TPHC implanted.

Code Description: Potentially hazardous foods shall be maintained at or below 41F or at or above 135F. The following foods may be held at or below 45F: raw shell eggs, unshucked live molluscan shellfish, pasteurized milk and pasteurized milk products in original sealed containers, potentially hazardous foods held during transportation. Food preparation shall not exceed two cumulative hours without a return to the required holding temperatures. (113996, 113998, 114037)

26. THAWING METHODS
Observations: Large amount of turkeys observed thawing in stagnant cold water. Turkeys were still frozen. Corrected on site.

Code Description: Frozen foods shall be stored or displayed in their frozen state unless being thawed in the following manner: under refrigeration, completely submerged under cold running water with sufficient velocity to flush loose particles, in microwave oven, during the cooking process. (114018, 114020)

36. EQUIPMENT STORED IN APPROVED LOCATION
Observations: Used utensils observed stored in stagnant cold water. Corrected.

Code Description: Clean equipment, utensils, linens, and single-use articles shall be stored at least six inches above the floor in an approved location within the fully enclosed permitted food facility. Clean equipment, utensils, linens, and single-use articles shall not be exposed to splash, dust, vermin or other forms of contamination. Non-food items shall be stored and displayed separate from food and food-contact surfaces. During pauses in food preparation utensils shall be stored with handles above the top of the food, on a clean sanitized surface, in running water, or in water that is at least 135F. Single-use
articles and multiservice utensils shall be handled, displayed, and dispensed so that contamination of food and lip-contact surfaces is prevented. Pressurized cylinders shall be securely fastened to rigid structure. (114074, 114081, 114119, 114161, 114172, 114178, 114179)

40.WIPING CLOTHS STORAGE AND USE
Observations: QA sanitizer measured at 150ppm in sanitizer bucket under oven. Corrected.

Code Description: Wiping cloths used to clean food and nonfood-contact surfaces shall be used only once unless kept in clean water with a sanitizer solution of 100 ppm available chlorine or 200 ppm quaternary ammonium. Sponges shall not be used on food-contact surfaces. Except for fabric implements, linen shall not be used in contact with food. Clean linen shall be free of food residue and other soiling matter. Adequate space shall be provided for the storage of clean linens. (114135, 114185, 114185.1, 1141185.2, 114185.3, 114185.3, 114185.4, 114185.5)

41.PLUMBING FIXTURES AND BACKFLOW PREVENTION
Observations: Discharging pipe connecting to floor sink next to dish machine lacks 1” air gap. Correct within 7 days.

Code Description: Steam tables, ice machines, ice bins, food preparation sinks, display cases, walk-in refrigeration units, and other similar equipment that discharge liquid waste shall drain into a floor sink with an air gap or other approved type of receptor. Plumbing and plumbing fixtures shall be maintained so as to prevent contamination, shall be kept clean, fully operative, and in good repair. The potable water supply shall be protected with a backflow or back siphonage protection device. Any hose used for potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269)
Items listed on this report as violations do not meet the requirements set forth in the California Health and Safety Code commencing with section 7; 113700. All violations must be corrected within specified timeframe. Violations that are classified as "Major" pose an immediate threat to public health and have the potential to cause foodborne illness. All major violations must be corrected immediately. Non-compliance may warrant immediate closure of the food facility.

**OBSERVATIONS**

- **Name on Food Safety Certificate**: Jordana Montenegro  
  **Expiration Date**: 07/05/2028

- **Warewash**: Chlorine (Cl) 50 ppm 
- **Water/Hot Water**: Ware Sink Temp 128°F, Hand Sink Temp 100°F
- **Wiping Cloth**: 200 ppm QA

**FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION**

- **milk / reach in cooler / 41F**
- **cake / display cooler / 41F**
- **chicken / walk in cooler / 41F**
- **salami / pizza prep cooler / 41F**
- **mac n cheese / cold drawer / 41F**
- **soup / soup warmer / 153F**
- **tomato / salad prep cooler / 40F**

**NOTES**

**Inspection receives a Yellow placard**

Due to receipt of yellow placard, a reinspection will be conducted within 24-72 hours. Additional fees apply. To receive a green placard, all major violations must remain corrected. Posted placard may not be moved or blocked.