OFFICIAL INSPECTION REPORT

Facility: FA0258983 - MISFITS BAKEHOUSE
Site Address: 2769 MIDDLEFIELD RD, PALO ALTO, CA 94306
Program: PR0379368 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11
Inspection Date: 09/18/2019
Inspection Time: 12:15 - 13:50
Owner Name: MISFITS BAKEHOUSE LLC
Inspected By: MINA MAKRAM
Consent By: JESSICA ZERTUCHE
Inspection Type: LIMITED INSPECTION

Placard Color & Score: GREEN N/A

Comments and Observations

Major Violations
No major violations were observed during this inspection.

Minor Violations
K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Lack of paper towels inside dispenser at front counter handwash sink. Roll of towels found on counter
[CA] - Ensure all sinks are fully stocked with soap and paper towels inside dispensers

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Lack of test strips for sanitizer
[CA] - Provide QUAT test strips

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Drain line from ice machine and other drain line do not have air gap
[CA] - Provide minimum one inch air gap over floor sink

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Three unused refrigeration units in back area.
[CA] - The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: One textured ceiling panel observed in kitchen. Ceiling panels broken in storage room
[CA] - Provide smooth, durable, easily cleanable ceiling panels in kitchen. Replace broken ceiling panels in storage room

Performance-Based Inspection Questions
All responses to PBI questions were satisfactory.

Measured Observations

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>warm water</td>
<td>front handwash sink</td>
<td>100.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>tall refrigerator</td>
<td>next to ovens</td>
<td>35.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>two refrigerators</td>
<td>front counter area</td>
<td>40.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>hot water</td>
<td>3-comp</td>
<td>123.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>quat sanitizer</td>
<td>3-comp sink</td>
<td>200.00 PPM</td>
<td>Facility</td>
</tr>
<tr>
<td>warm water</td>
<td>restroom</td>
<td>100.00 Fahrenheit</td>
<td></td>
</tr>
</tbody>
</table>

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW OWNER: MISFITS BAKEHOUSE LLC
NEW FACILITY NAME: MISFITS BAKEHOUSE
The applicant has completed the application for an Environmental Health Permit.

FP10 $789.00 Check #1027 Receipt#02145 Amount $789.00

Permit issued and valid: 10/1/19 - 9/30/20

This report serves as a temporary permit until the official permit is mailed to the facility.

Post permit in public view.

*Structural Review inspection conducted on 8/14/19
-Facility has monthly pest control service from Terminix

*Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.

Okay to operate as of today.

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than 10/2/2019. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

Legend:
[CA] Corrective Action
[COS] Corrected on Site
[N] Needs Improvement
[NA] Not Applicable
[NO] Not Observed
[PBI] Performance-based Inspection
[PHF] Potentially Hazardous Food
[PIC] Person in Charge
[PPM] Part per Million
[S] Satisfactory
[SA] Suitable Alternative
[TPHC] Time as a Public Health Control

Received By: MINA MAKRAM
Owner
Signed On: September 18, 2019