OFFICIAL INSPECTION REPORT

Facility: MISFITS BAKEHOUSE  
Program: PR0373988 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10  
Inspected By: JESSICA ZERTUCHE  
Inspection Date: 02/12/2020  
Consent By: MINA  
Placard Color & Score: GREEN

Major Violations

Cited On: 02/07/2020  
K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)  
Compliance of this violation has been verified on: 02/12/2020

Cited On: 02/07/2020  
K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 114037, 114343(a)  
Compliance of this violation has been verified on: 02/12/2020

Cited On: 02/07/2020  
K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141  
Compliance of this violation has been verified on: 02/12/2020

Cited On: 02/07/2020  
K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141  
Compliance of this violation has been verified on: 02/12/2020

Cited On: 02/07/2020  
K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419  
Compliance of this violation has been verified on: 02/12/2020

Minor Violations

Cited On: 02/07/2020  
K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification  
This violation found not in compliance on 02/12/2020. See details below.

Cited On: 02/07/2020  
K22 - 3 Points - Sewage and wastewater improperly disposed; 114197  
Compliance of this violation has been verified on: 02/12/2020

Cited On: 02/07/2020  
K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5  
Compliance of this violation has been verified on: 02/12/2020

Cited On: 02/07/2020  
K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)  
Compliance of this violation has been verified on: 02/12/2020

Cited On: 02/07/2020  
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

Comments and Observations

Facility: MISFITS BAKEHOUSE  
Site Address: 2706 MIDDLEFIELD RD, PALO ALTO, CA 94306  
Inspection Date: 02/12/2020  
Inspection Time: 15:15 - 15:45  
Owner Name: MISFITS BAKEHOUSE LLC  
Inspected By: JESSICA ZERTUCHE  
Inspection Type: FOLLOW-UP INSPECTION  
Consent By: MINA  
Placard Color & Score: GREEN

MISFITS BAKEHOUSE LLC
OFFICIAL INSPECTION REPORT

Facility: FA0258983 - MISFITS BAKEHOUSE
Site Address: 2706 MIDDLEFIELD RD, PALO ALTO, CA 94306
Inspection Date: 02/12/2020

Program: PR0379368 - FOOD PREP / FOOD SVC OP  0-5 EMPLOYEES RC 2 - FP10
Owner Name: MISFITS BAKEHOUSE LLC
Inspection Time: 15:15 - 15:45

Compliance of this violation has been verified on: 02/12/2020

<table>
<thead>
<tr>
<th>Measured Observations</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>warm water</td>
<td>handwash sink</td>
<td>100.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>hot water</td>
<td>warewash</td>
<td>120.00 Fahrenheit</td>
<td></td>
</tr>
</tbody>
</table>

Overall Comments:

Follow up inspection

Hot water restored, measured OK
Owner will retrain staff on warewashing procedures
Continue to work on food safety manager certificate.
Received check for $219.00 for this follow up inspection

OK TO OPERATE

FACILITY RE-OPENED / PERMIT REINSTATED

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 2/26/2020. 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
Signed On: February 12, 2020