OFFICIAL INSPECTION REPORT

Facility: FA0203453 - ORENS HUMMUS SHOP
Site Address: 126 CASTRO ST, MOUNTAIN VIEW, CA 94041
Inspection Date: 10/17/2018
Program: PR0302850 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14
Owner Name: OREN'S HUMMUS CATERING
Inspection Time: 10:50 - 11:10

Inspected By: JENNIFER RIOS
Consent By: MARIA ZERTUCHE

Placard Color & Score: GREEN N/A

Violation Comments and Observations

Major Violations
Cited On: 10/11/2018
K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

This violation found not in compliance on 10/17/2018. See details below.

Minor Violations
Cited On: 10/11/2018
K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2,
114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177,
114180, 114182

Compliance of this violation has been verified on: 10/17/2018

Measured Observations

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hummus</td>
<td>Cold holding insert</td>
<td>41.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Sour cream</td>
<td>Cold holding insert</td>
<td>41.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Israeli salad</td>
<td>Reach in of cold holding unit</td>
<td>41.00 Fahrenheit</td>
<td></td>
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</tbody>
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Overall Comments:

This is a follow up inspection to the routine conducted on 10/11/2018.

Sour cream, Israeli salad and Hummus all measured 41F or below.
Cold holding unit ok to use.

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 10/31/2018. 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
[PHP] 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: Maria Zertuche
Manager
Signed On: October 17, 2018