OFFICIAL INSPECTION REPORT

Owner Name: ASIAN BOX PALO ALTO LLC
Facility Name: ASIAN BOX COMMISSARY
Site Address: 2706 MIDDLEFIELD RD, PALO ALTO, CA 94306
Program: PR0379368 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11

Inspected By: JESSICA ZERTUCHE
Inspection Type: ROUTINE INSPECTION
Consent to Inspect Granted By: CHAD

Major Risk Factors and Interventions Violations:

K06M - 8 Points - Inadequate handwash facilities: supplied or accessible - Applicable Section(s): 113953, 113953.1, 113953.2, 114067(f)
Inspector Observations: At front handwash sink, observed unclean utensils stored around sink. Rear handwash sink blocked with fan.
[CA] - Maintain all handwash sinks clear and unobstructed. Ensure food contact surface items are washed, rinsed and sanitized at 3-compartment sink at least once every 4 hours.
[COS] - Sinks cleared
Corrected on 04/10/2018

K09M - 8 Points - Improper cooling methods - Applicable Section(s): 114002, 114002.1
Inspector Observations: Found tray of rice stored in refrigerator measuring 97°F, per chef it was cooked at 11AM, observed at 3PM
[CA] - All potentially hazardous food shall be RAPIDLY cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41 °F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer.
[COS] - Rice discarded in trash due to not meeting cooling parameters
Corrected on 04/10/2018

K18M - 8 Points - Non-compliance with variance/ROP/HACCP Plan - Applicable Section(s): 114057, 114057.1, 114417.6, 114419
Inspector Observations: Facility does cook-chill specialized process without an approved HACCP plan. Foods that are prepared via cook-chill: "siracha" sauce, tamarind sauce, lime sauce, peanut sauce, coconut curry sauce and soup broth. Inquired on ingredients, it appears all are non-PHF except for soup broth. Observed 7 bags of broth, label reading 4/3/18. Observed 9 bags of broth label reading "4/10/18"* [CA] - An approved HACCP plan is required for Reduced-Oxygen Packaging (ROP) unless the food facility uses a reduced-oxygen packaging method to package hazardous food that always complies with the following standards with respect to packaging the hazardous food:
(A) The food is labeled with the production time and date.
(B) The food is held at 41 degrees Fahrenheit or lower during refrigerated storage.
(C) The food is removed from its package in the food facility within 48 hours after packaging.
STANDARD OPERATING PROCEDURES FOR ROP MUST BE SUBMITTED TO THIS DEPARTMENT FOR REVIEW BEFORE COMMENCING ROP. If Cook-chill is still being used for broth at follow up inspection without approval, sealer will be impounded by this department.
*If facility operates outside of the scope of ROP procedures above, a HACCP plan approved by the State of California Department of Public Health will be required.
[SA] - Broth in bags labeled 4/3/18 was discarded in dumpster, other bags were opened and placed in containers. Submit SOPs to this department for approval prior to cook-chilling broth. Submit ingredient list for all other cook-chill sauces to this department for review. May also submit laboratory testing results stating the foods are non-PHF
Corrected on 04/10/2018

Minor Risk Factors and Interventions Violations:

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification - Applicable Section(s):
Inspector Observations: Food handler cards not available for review
[CA] - ALL employees shall have valid food handler cards, keep at facility available for review

Good Retail Practices Violations:

K38 - 2 Points - Inadequate ventilation and lighting in designated area - Applicable Section(s): 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1
Facility ID: FA0258983
Inspection Date: 04/10/2018
Inspection Time: 14:15-16:30

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Inspector Observations: At cookline, there is a steamer, griddle, fryer, 6 burner stove/oven and Blodgett double oven. Steamer and double oven are stored partially outside of hood. At front service area, found two induction burners used to cook sauces without exhaust ventilation.

[CA] - Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. Cease cooking in front without exhaust hood, may obtain Exemption for up to two units outside of hood. Go to EHinfo.org for more information on exemption.

K39 - 2 Points - Thermometers missing or inaccurate - Applicable Section(s):114157, 114159
Corrected on 04/10/2018
Found thermometer in the bottom of refrigeration unit
[CA] - An accurate thermometer shall be located to indicate the air temperature in the warmest part of each refrigeration unit and shall be affixed to be readily visible.
[COS] - Thermometer relocated to front of unit

K40 - 2 Points - Wiping cloths: improperly used and stored - Applicable Section(s):114135, 114185.1 114185.3(d,e)
Found multiple wet wiping cloths stored on counters, not in buckets
[CA] - Keep wet wiping cloths stored inside sanitizer solution in between uses.

Performance Based Inspection Questions:
Satisfactory - Hands clean/properly washed/gloves used properly.
Satisfactory - Communicable disease: Report, restrict, or exclude a food employee.
Satisfactory - Adequate handwash facilities: supplied or accessible.

Measured Observations:

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>tamarind sauce - bags</td>
<td>refrigerator</td>
<td>41.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>warm water</td>
<td>restroom</td>
<td>100.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>hot water</td>
<td>3-comp sink</td>
<td>156.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>warm water</td>
<td>handwash sink</td>
<td>100.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>raw beef</td>
<td>refrigerator</td>
<td>44.00 Fahrenheit</td>
<td>just prepped</td>
</tr>
</tbody>
</table>

Overall Comments:

This facility includes a retail storefront named "Gracie Jones GF Bakeshop", operated under same owner, in same facility Will change permit name to read" ASIAN BOX COMMISSARY/GRACIE JONES GF BAKESHOP"

Food Safety Certification: Chad Newton - Prometric - 603-07-0414 - exp 3/24/21

When required to determine compliance, a single reinspeion 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 4/24/2018. 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:
[COS] Corrected on Site
[CA] Corrective Action
[SA] Suitable Alternative
[PIC] Person in Charge

Received By: Chad Newton
culinary director
Signed On: April 10, 2018